

Feb 1, 1884.

THE BALTIMORE

Climax Refrigerator

AND

WATER COOLER COMBINED.

Patented Dec. 2, 1873—June 1, 1875.

NO DRIP PAN TO SOIL THE CARPET.

SELF PURIFYING.

Articles Preserved in Pure and Sweet
Compartments.

INNER CASE MADE ENTIRELY OF

HEAVY GALVANIZED IRON.

STRONGEST AND MOST

Essential Refrigerator

IN THE MARKET.

47

They are simple in construction, and have no complicated parts to get out of order.

They are handsomely finished, and form a neat and attractive article of furniture.

They have been thoroughly tested, having been in public use over 10 years, and are no longer an experiment.

They are the Best and Cheapest in the Market,

(Quality Considered.)

Our Refrigerators have now been in the market a number of years, and have acquired an established reputation, and it shall still be our aim, as heretofore, not only to keep up the standard of our Refrigerators, but constantly to improve them as experience may suggest.

We would also call your attention to our other lines of Refrigerators and Chests, all of which you will find to be first-class both in workmanship and finish, and at prices as low as any similar goods in the market. They are all made of well-seasoned material, and built in a strong and substantial manner.

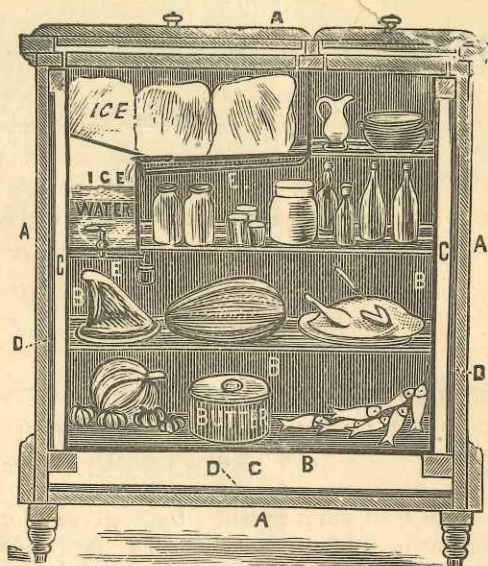
We take special pains in the finish of all our goods, and can confidently recommend them as the best finished goods of the kind in the market.



THE BALTIMORE CLIMAX REFRIGERATOR

—AND—

WATER COOLER COMBINED.



EXPLANATION.



A, is the outer wooden case. *B*, an inner case of Galvanized Iron. *C*, an air-tight chamber between outer and inner cases. *D*, a lining of non-heat-conducting material next to wooden case.

The Ice Chamber and Water Tank are shown in the upper part of the case, *B*, the bottom of the former being inclined so that all the meltings of the ice may be collected in the Water Cooler. By the position of the Ice Chamber all the moisture in the Provision Apartment is condensed on its under surface, from whence it drops into the gutters *E E*, thus rendering the Provision Chamber pure and dry by extracting all its moisture.

THE GREAT REQUISITE

For the preservation of Meats, Vegetables, etc., is that the air should be cold and dry, *free from any moisture or dampness*, (the principal cause of decay.)

Various means have been devised to meet this requirement, and a great number of Refrigerators have been constructed, but they are all open to more or less objection. In fact so many of them have proved to be utterly worthless, that the public is disposed to look with caution on a new Refrigerator. But a careful examination will convince any one, that whilst the Climax is constructed on true scientific principles, it is at the same time the most *practical, simple and common sense Refrigerator* ever constructed.

It is a well-known fact that whenever warm moist air comes in contact with a surface colder than itself, it will be condensed on such surface in the form of moisture or sweat.

This scientific truth is availed of in the construction of the Climax. By the position of the Ice Chamber and Water Tank, a large cooling surface is exposed directly over the Provision Chamber, on which the impure gases which arise with the heated air and aqueous vapor from the provisions strike the bottom of the Ice Chamber, where the vaporized mixture becomes condensed, assumes the liquid form, and flows down into the gutter provided for that purpose.

As the *external air is excluded from the Provision Chamber*, and the elements which generate putrefaction are *condensed* and retained in the gutter, the great source of mischief is removed, and many provisions will afterward keep in a good state of preservation, even at a considerable temperature.

One of the principal features, however, of this improvement consists in the arrangement of the Ice Chamber and Water Tank, the latter of which is so placed with reference to the former, that all the water dripping from the ice is collected in the water tank, and serves the *double purpose of cooling the Provision Chambers and supplying ice water for use*. thus saving the cost of a separate water cooler, *besides obviating the necessity for a pan under the Refrigerator to catch the drip* (as in the old style,) and the constant dread of housekeepers lest it overflow and soil the carpet.

By this plan also, a considerable saving of ice is effected, as all the meltings of the ice will be retained in the Water Cooler and help to cool the Provision Chamber. As the temperature of ice water remains at 32 degrees as long as any ice remains in the water, the cooling power of the water will be nearly equal to that of the ice.

There has existed, heretofore a strong prejudice to a water cooler in a Refrigerator, on account of the water (being a great absorbent) becoming tainted by absorbing the odors of Meats, Vegetables, etc., in the Provision Chamber, but by reference to the illustration on another page, any one can see at a glance that this objection is entirely overcome in the construction of the Climax. *The Ice Chamber and Water Cooler are separate entirely from the Provision Chamber*, and any article placed in the latter cannot by any means affect the water; which is as much isolated as if it were in a separate cooler.

As there is no opening or connection between the Ice Chamber and Provision Apartment the air in the latter does not come in contact with the ice, and therefore does not become charged with the moisture of the latter, as in all others where the air comes directly in contact with the ice before entering the Provision Chamber, and thus carries with it the moisture absorbed from the ice. Besides, in all cases where there is an opening between the ice and Provision Chamber, whenever the doors of the latter are opened and closed, a current of the warm air in the room is forced directly over the ice, thus causing it to melt much more rapidly.

As a proof of the dryness of the air in the Provision Chamber, matches—one of the greatest absorbents of moisture—have been placed therein (as an experiment) without being in the slightest degree affected. *Paper saturated with water has also been placed therein, and completely dried in a very short time.*

 Particular attention is called to the manner of construction of this Refrigerator as shown by the illustration on another page. The inner case *B* is made entirely of Galvanized Iron, without the intervention of any wooden case or packing, as in others, between it and the outer case *A*, but an air-tight chamber *C* surrounds it on all sides. It is thus kept entirely separate from any wood work, obviating a difficulty common to most of those in use at present, in which the inner wooden case, being in close contact with the zinc or metal lining, will shortly become damp from contact with the zinc, and being closely confined, without the means of drying, will in a short time become mouldy, and taint the entire Refrigerator. This will be experienced all the quicker when, as is generally the case, the inner box is made of soft porous wood.

Thus it is that we have so many complaints of Refrigerators after they have been in use a few years. But in the Climax all this is obviated.

Another advantage in its construction is the use of Galvanized Iron as an inside lining, the best material for that purpose known. Various other materials have been used, of which zinc is the most common, which are all open to more or less objection. Owing to their brightness, they will look well for a short time, but in constant use they will become dull and corroded, whilst Galvanized Iron, on the contrary, will become better by use. It is a hard, firm metal, is very durable, will not absorb odor, and, after the newness of the metal has worn off, will not corrode like the soft metal linings now mostly used; besides, owing to its thickness, it will retain the cold much longer.

Besides being lined entirely with Galvanized Iron, they are *the strongest and most substantial*, as well as *the most durable Refrigerators* in the market.

The outer box or case is also lined on the inner side with a non-heat-conducting material, thus *lessening considerably the consumption of ice*.

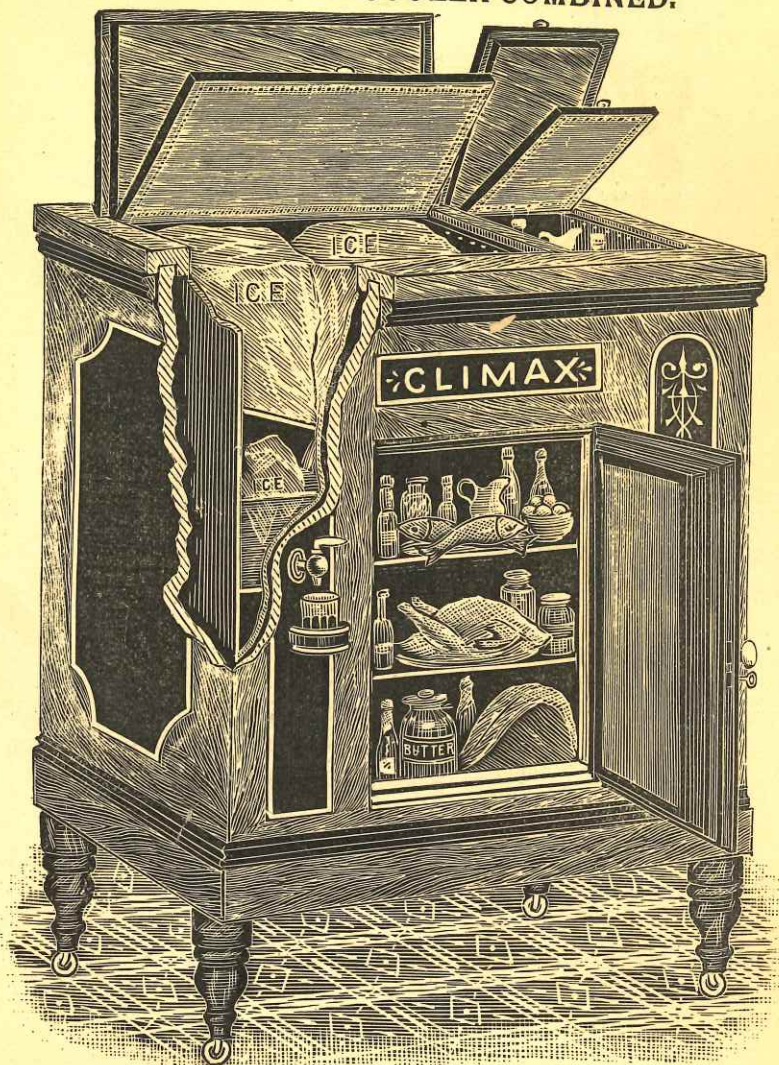
It will thus be observed that a distinctive feature of this Refrigerator is that the ICE CHAMBER IS ENTIRELY SEPARATE from the PROVISION APARTMENT, also, that the whole bottom, that constitutes the metallic upper surface or roof of Provision Chamber, is COVERED WITH COOLING ICE AND WATER, thus producing a *perfect condenser* of all vapors that arise therein; the ice and water being made to subserve the double purpose of *Refrigerator and Condenser*. Again, all the water dripping from the ice may be preserved, and its cooling power employed in the Provision Chamber.

The simplicity of construction of this Refrigerator is also a strong point in its favor. There is no unnecessary complication of parts to get out of order, as in a great many of patented refrigerators now in the market. Owing to its simplicity, also, it is very easily kept clean.

They are handsomely grained in Walnut Color with Dark Panels, with Scroll Ornaments, have nickel Plated Faucets and good Locks, and make a handsome addition to the furniture of a room.



THE BALTIMORE CLIMAX REFRIGERATOR AND WATER COOLER COMBINED.

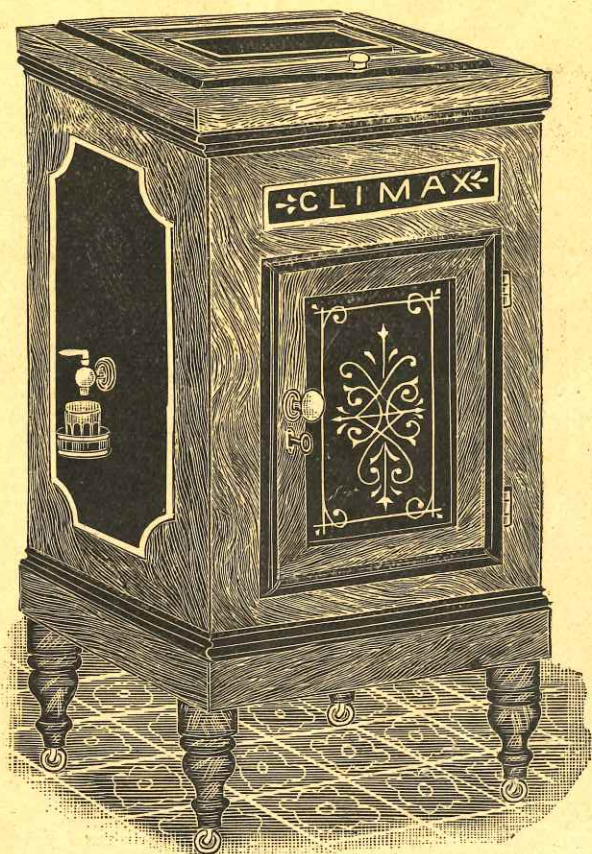


— NO DRIP PAN. —

The above cut illustrates the inner construction, the corner being broken out to show the position of the Ice Chamber and Water Tank.

CLIMAX REFRIGERATOR

UPRIGHT—STYLE OF NO. 0.

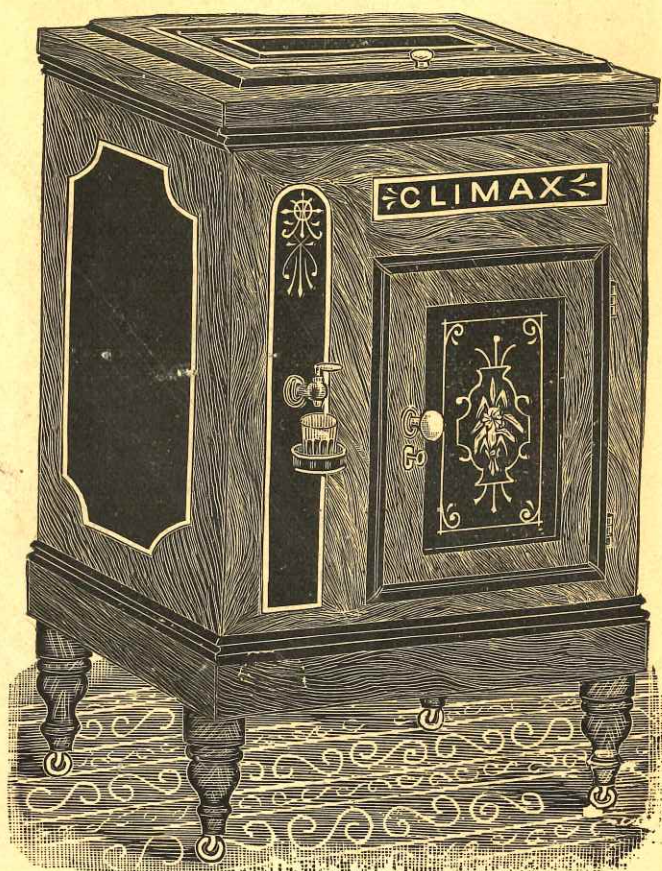


<i>No.</i>	<i>LENGTH.</i>	<i>WIDTH.</i>	<i>HEIGHT.</i>	<i>PRICE.</i>
0	19½ inches.	19½ inches.	39 inches.	

The above cut represents the No. 0, or smallest size. In construction and finish it is similar to the larger sizes, with Water Cooler Combined. It is just the thing for a small family. Owing to its portability, it also forms a very useful article for the sick room, nursery, &c. It is handsomely grained in walnut color, with nickel plated faucets, white porcelain knobs and casters.

CLIMAX REFRIGERATOR

UPRIGHT—STYLE OF NO. 1.

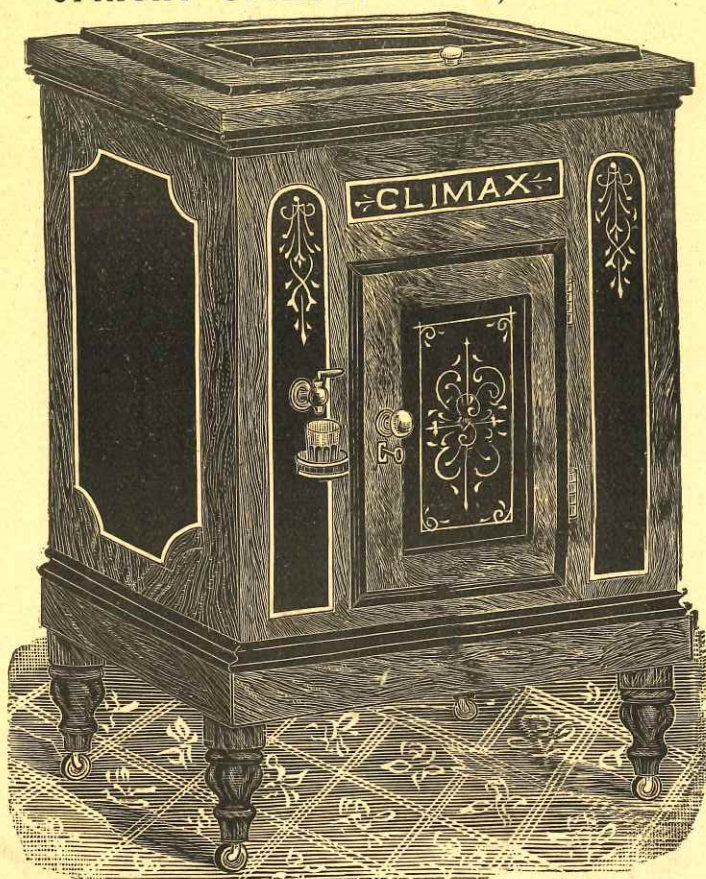


No.	LENGTH.	WIDTH.	HEIGHT.	PRICE.
1	24 inches.	18 inches.	41 inches.	

The above cut represents the No. 1 size. They are handsomely grained in Walnut Color, with Nickel Plated Faucets, Good Locks, White Porcelain Knobs and Casters.

CLIMAX REFRIGERATOR

UPRIGHT—STYLE OF NOS. 2, 3 AND 4.

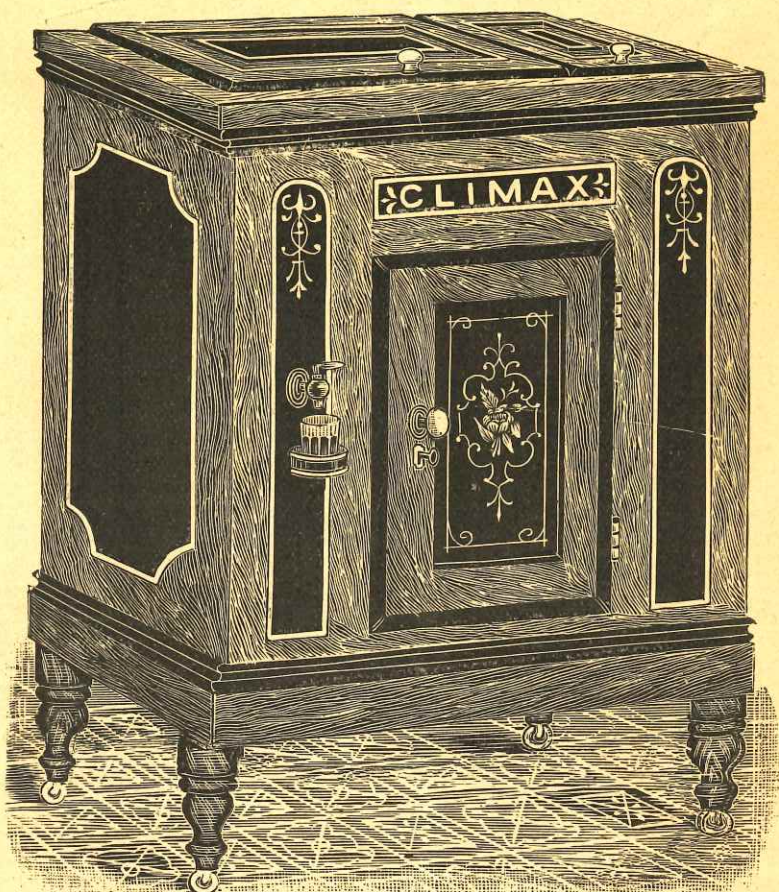


No.	LENGTH.	WIDTH.	HEIGHT.	PRICE.
2	26 inches.	19 inches.	42 inches.	
3	29 "	20 "	43 "	
4	33 "	21 "	45 "	

The above cut represents the Nos. 2, 3 and 4 sizes. They are handsomely grained in Walnut Color, with Nickel Plated Faucets, Good Locks, White Porcelain Knobs with Plated Trimmings, and are furnished with white Porcelain Casters.

CLIMAX REFRIGERATOR

UPRIGHT—STYLE OF NO. 5.

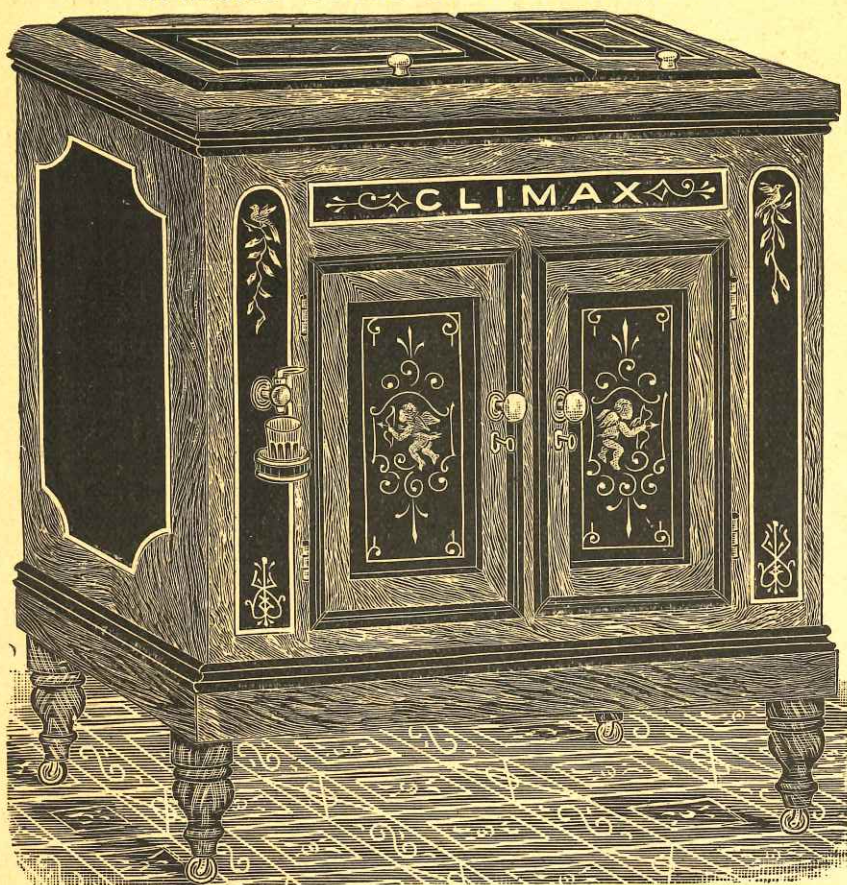


<i>No.</i>	<i>LENGTH.</i>	<i>WIDTH.</i>	<i>HEIGHT.</i>	<i>PRICE.</i>
5	36 inches.	22 inches.	47 inches.	

The above cut represents the No. 5 size. It has a separate compartment on top for provisions, with two top lids. Handsomely grained in Walnut Color, with good Locks, White Porcelain Knobs with Plated Trimmings, Nickel Plated Faucets, and furnished with White Porcelain Casters.

CLIMAX REFRIGERATOR

UPRIGHT-STYLE OF NOS. 6 AND 7.

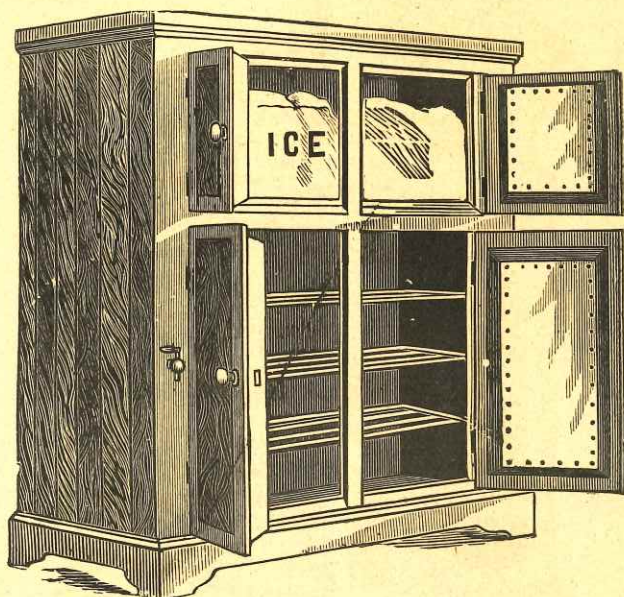


No.	LENGTH.	WIDTH.	HEIGHT.	PRICE.
6	41 inches.	22 inches.	47 inches.	
7	46 "	22 "	47 "	

The above cut represents the Nos. 6 and 7 sizes. They have a separate compartment on top for provisions, with two top lids, similar to the No. 5, with the addition of having two doors in front instead of one. Handsomely finished in Walnut Color, similar to the other sizes, having good Locks, Nickel Plated Faucets and White Porcelain Knobs with Plated Trimmings, and are furnished with White Porcelain Casters.

CLIMAX REFRIGERATOR

UPRIGHT—STYLE OF NOS. 8, 9 AND 10.

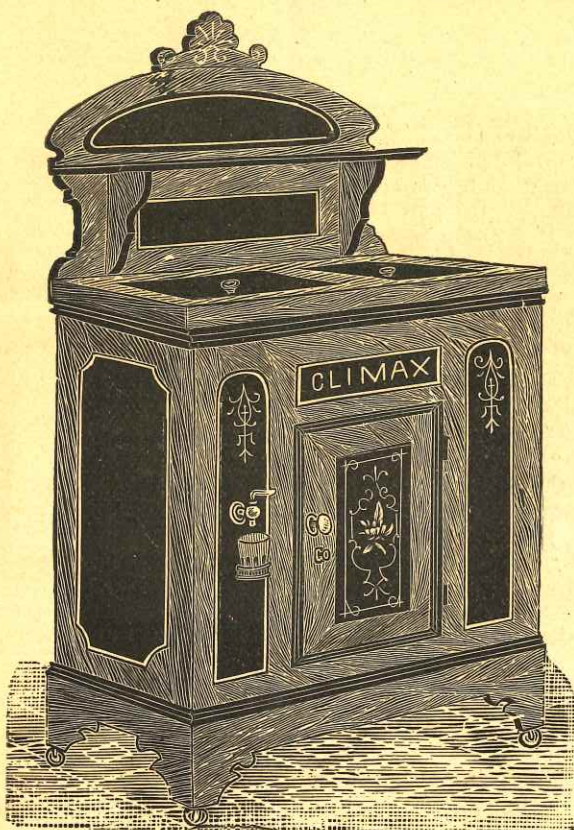


<i>No.</i>	<i>LENGTH.</i>	<i>WIDTH.</i>	<i>HEIGHT.</i>	<i>PRICE.</i>
8	51 inches.	25 inches.	60 inches.	
9	56 "	26 "	66 "	
10	58 "	27 "	72 "	

The above cut represents the Nos. 8, 9 and 10 sizes. They are similar in construction to the No. 6, with the exception of having the opening to the Ice Chamber and Upper Provision Chamber in front instead of on top. Finished in Oak with Walnut Panels, good Locks, Porcelain Knobs with Plated Trimmings, Nickel Plated Faucets and mounted on strong Casters.

CLIMAX BUFFET REFRIGERATOR.

STYLE OF NOS. 3, 4 AND 5.



<i>No.</i>	<i>LENGTH.</i>	<i>WIDTH.</i>	<i>HEIGHT Without Back.</i>	<i>PRICE.</i>
3	29 inches.	20 inches.	43 inches.	
4	33 "	21 "	45 "	
5	36 "	22 "	47 "	

The above cut represents a new style we have introduced this season to meet the growing demand for a Dining Room Refrigerator. They are similar in construction and finish to our regular Climax Refrigerators, with the addition of a Sideboard or Buffet Back, the whole forming a very handsome piece of furniture.

IMPORTANT DIRECTIONS

—FOR USING THE—

BALTIMORE CLIMAX REFRIGERATOR.

1. If the water is to be used for drinking, wash the ice, fill the Tank about half full of water and *always keep sufficient ice in the water*, otherwise it will have an unpleasant taste.

[Water allowed to remain for any length of time in a vessel without ice, in warm weather, soon becomes unfit for use; therefore, when it is desired to use the water for drinking, **SUFFICIENT ICE MUST ALWAYS BE KEPT IN THE WATER.**

The temperature of ice water remains at about 32 degrees as long as any ice remains in the water, hence the benefit of the cooling power of the ice in the Water Cooler is not lost, as might be supposed, but adds greatly to the cooling power of that in the Ice Chamber. If it is not desired to use the water for drinking, the ice need not be washed, but simply placed in the Ice Chamber, and the waste water allowed to collect in the cooler, from which it may be drawn and emptied.]

2. Draw off every morning all the water that remains in the Tank, and replace it with fresh water, being careful to remove any sediment that may have settled on the bottom.

[The water in the Tank should not be allowed to stand over 24 hours without being changed.]

3. Empty the Sweat Cup every morning, and wipe off the moisture on the under surface of the Ice Chamber. This is caused by the warm, moist air, extracted from the provisions, being condensed on the cold surface of the Ice Tank, and serves effectually to purify the Refrigerator.

[By this means the air in the Provision Chamber is rendered perfectly dry and pure, all the moisture being extracted by condensation. The amount of moisture collected in the cup will depend on the state of the atmosphere—the warmer the weather, the greater the condensation.]

4. The Ice Chamber should *always be kept well filled with ice*, or the Refrigerator will not give satisfaction.

5. The ice should be laid in carefully, and not thrown in, so as to save the lining from injury.

6. Butter, milk and meats should *always be placed in the bottom* or *Provision Chamber and never on the ice*. No article that gives out an odor should be placed in the Ice Chamber.

7. Wash the Refrigerator thoroughly before using with a strong solution of hot washing soda, and rinse out well with clean water, and in warm weather wash regularly, at least once a week with hot vinegar or saleratus water.

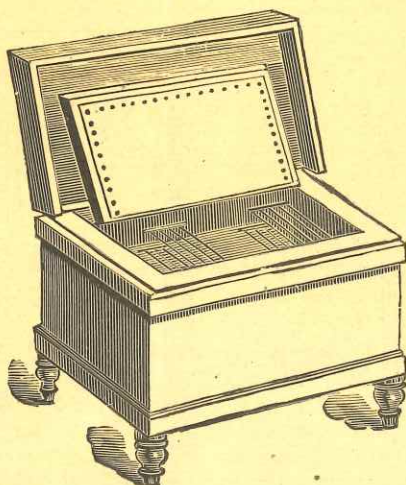
[If the Refrigerator should become damp and mouldy from being shut up unused for a length of time, it may be purified by washing with a strong solution of hot soda water and rubbing dry with powdered lime. This will render it sweet and pure. A vessel of lime water placed in the Refrigerator will also absorb all impure odors and leave the atmosphere perfectly pure.]

8. No article should be allowed to remain in the Refrigerator after the ice has disappeared.

[If from any cause the Refrigerator should get entirely out of ice, all articles should be at once removed, as they would tend to spoil very quickly if confined therein without any ice.]

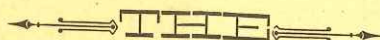
CHEST REFRIGERATORS, LINED WITH GALVANIZED IRON.

STYLE OF NOS. 1 TO 9.

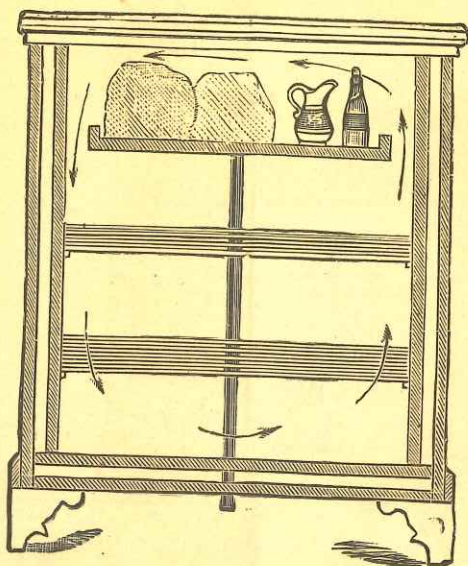


No.	LENGTH.	WIDTH.	HEIGHT.	PRICE.
1	24 inches.	18 inches.	23 inches.	
2	25 "	18 "	25 "	
3	28 "	20 "	26 $\frac{1}{4}$ "	
4	32 "	21 "	27 "	
5	35 "	22 $\frac{1}{2}$ "	28 "	
6	38 "	23 $\frac{1}{2}$ "	29 "	
7	41 "	24 $\frac{1}{2}$ "	30 "	
8	44 $\frac{1}{2}$ "	26 "	31 "	
9	50 "	28 "	32 "	

This is a very superior article, lined entirely with *Heavy Galvanized Iron*, instead of Zinc. They are strong and substantially made, and considering their durability, are the best and cheapest Chest in the market. They are grained in Oak, with Walnut Panels, have turned feet, and two top lids, as shown in the cut.



ALPINE REFRIGERATOR

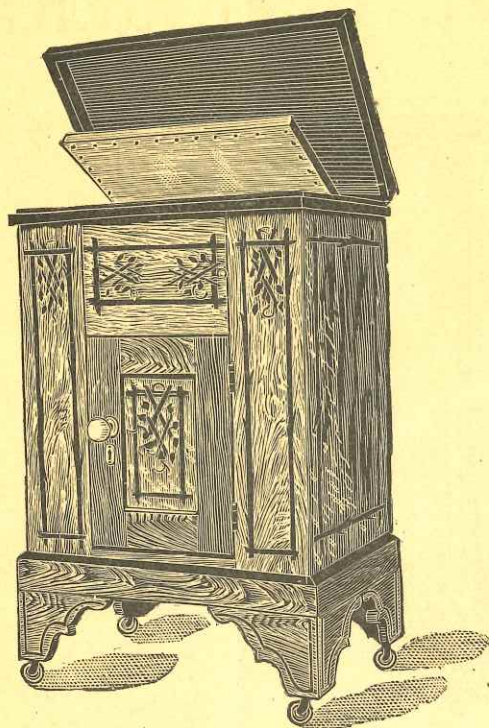


The above cut illustrates the inner construction, the Ice Chamber being placed in the upper part of the Refrigerator and the Provision Chamber below. The cold air being the heavier will naturally fall to the bottom, and the warm air will rise to the top and flow over the ice, where it will be cooled and again fall to the Provision Chamber, thus maintaining an inside circulation as indicated by the arrows.

They are made of well-seasoned materials, built in a very substantial manner, and the joints in the inner box are tongued and grooved and glued together, thus making it perfectly tight. They are lined with bright polished Zinc, with Galvanized Iron Ice Chambers, and have strong Galvanized Iron Shelves. They have double Lids and good Locks, and are very finely finished.

ALPINE REFRIGERATOR.

UPRIGHT—STYLE OF NOS. 21 TO 25 INCLUSIVE.



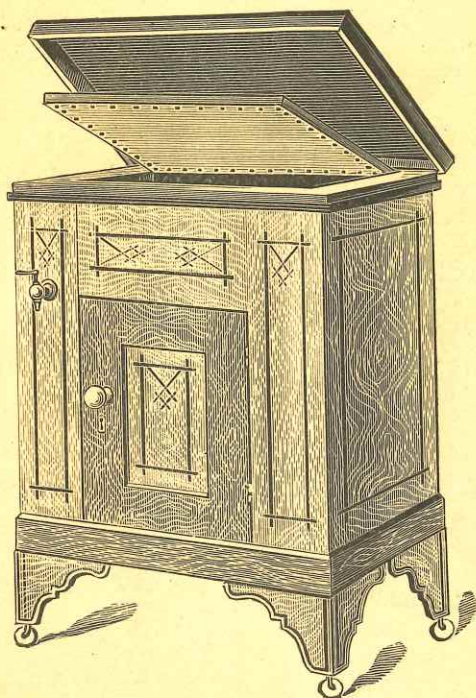
<i>No.</i>	<i>LENGTH.</i>	<i>WIDTH.</i>	<i>HEIGHT.</i>	<i>PRICE.</i>
21	24 inches.	17 inches.	41 inches.	
22	26 "	18 "	42 "	
23	29 "	19 "	43 "	
24	33 "	20 "	45 "	
25	36 "	21 "	47 "	

The above cut represents the style of Nos. 21 to 25 inclusive. They are handsomely grained in Oak in rustic style, have good locks, white porcelain knobs with plated trimmings and furnished with white porcelain Casters.

ALPINE REFRIGERATOR.

UPRIGHT—STYLE OF NOS. 21 TO 25 INCLUSIVE.

WITH PORCELAIN LINED WATER COOLER.



No.	LENGTH.	WIDTH.	HEIGHT.	PRICE.
21	24 inches.	17 inches.	41 inches.	
22	26 "	18 "	42 "	
23	29 "	19 "	43 "	
24	33 "	20 "	45 "	
25	36 "	21 "	47 "	

The above cut represents the style of Nos. 21 to 25 inclusive. They are handsomely grained in Oak in rustic style, have good locks, white porcelain Knobs with plated trimmings and furnished with white porcelain casters.

ALPINE REFRIGERATOR.

UPRIGHT—STYLE OF NOS 26, 27 AND 28.

WITH OR WITHOUT PORCELAIN COOLERS.

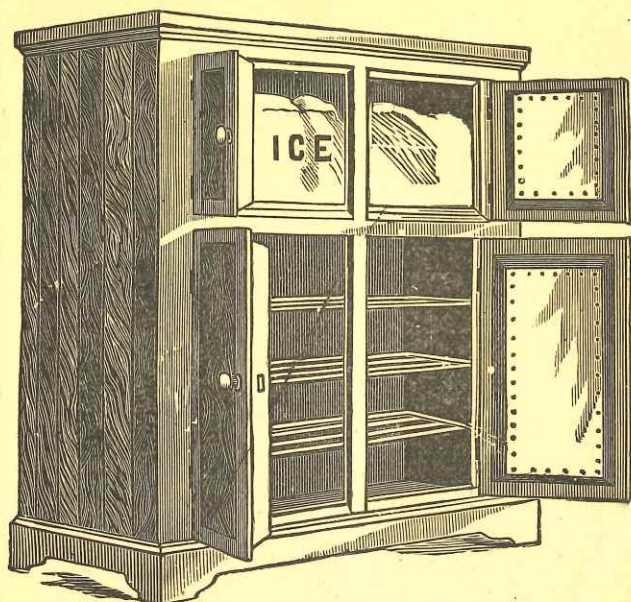


No.	LENGTH.	WIDTH.	HEIGHT.	PRICE.	PRICE WITH Porcelain Cooler.
26	36 inches.	21 inches.	47 inches.		
27	41 "	21 "	47 "		
28	46 "	21 "	47 "		

The above cut represents the style of Nos. 26, 27 and 28. They have an extra large Ice Chamber and afford room for bottles, pitchers, &c. alongside the ice. They all have two doors in front instead of one, are handsomely grained in Oak in rustic style, have good locks, white porcelain knobs with plated trimmings, and furnished with white porcelain casters.

ALPINE REFRIGERATOR.

UPRIGHT—STYLE OF NOS 29, 30 AND 31.



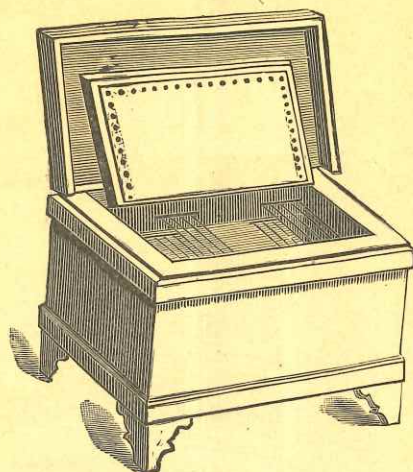
<i>No.</i>	<i>LENGTH.</i>	<i>WIDTH.</i>	<i>HEIGHT.</i>	<i>PRICE.</i>
29	51 inches.	25 inches.	60 inches.	
30	56 . "	26 "	66 "	
31	58 . "	27 "	72 "	

The above cut represents the style of Nos. 29 to 31. They are similar in construction to the other sizes, but have an extra large Ice Chamber and are adapted for Stores, Hotels or Boarding Houses. They are lined with bright polished Zinc, with Galvanized Iron Ice Chambers, handsomely grained in Oak and furnished with white porcelain knobs with plated trimmings, good locks and mounted on strong casters.

N. B.—We make them now with only one upper door instead of two as shown in the cut.

ZINC LINED CHEST REFRIGERATOR.

UPRIGHT—STYLE OF NOS. 21 TO 29.

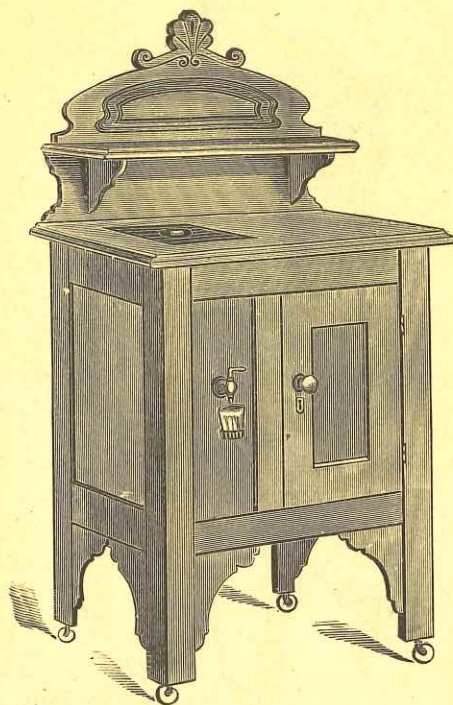


<i>No.</i>	<i>LENGTH.</i>	<i>WIDTH.</i>	<i>HEIGHT.</i>	<i>PRICE.</i>
21	24 inches.	18 inches.	23 inches.	
22	25 "	18 "	25 "	
23	28 "	20 "	26¼ "	
24	32 "	21 "	27 "	
25	35 "	22½ "	28 "	
26	38 "	23½ "	29 "	
27	41 "	24½ "	30 "	
28	44½ "	26 "	31 "	
29	50 "	28 "	32 "	

The above cut illustrates a new line of Chest we have introduced to meet the demand for a low priced article. They are made of well-seasoned material strongly put together, and lined with Zinc, and we offer them as the best Chest in the market for the price. They are grained in plain Oak color and have two top lids as shown in the cut.

SOLID WALNUT SIDEBOARD REFRIGERATOR.

SINGLE DOOR.



PORCELAIN LINED ICE AND WATER TANKS.
STRONG GALVANIZED IRON SHELVES.
LINED WITH BRIGHT METAL.

No.	LENGTH.	WIDTH.	HEIGHT WITH BACK.	PRICE.
2	26 inches.	18 inches.	55 inches.	
3	29 "	19 "	57 "	

The above cut represents the Nos. 2 and 3 sizes. They are made of Solid Black Walnut finely finished, furnished with good locks, white porcelain Knobs with plated trimmings, and white porcelain casters, and form a handsome piece of furniture.

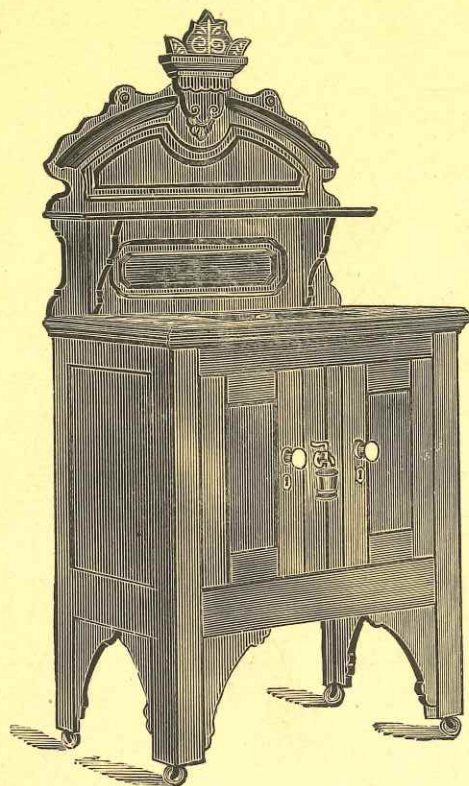
Jan. 1, 1884

R. Armiger & Son's Illustrated Catalogue.

25

SOLID WALNUT SIDEBOARD REFRIGERATOR.

DOUBLE DOORS.



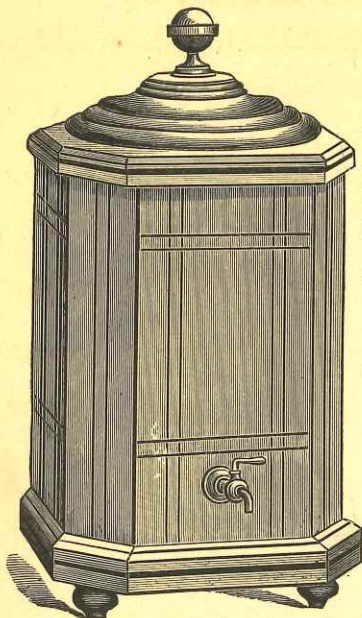
PORCELAIN LINED WATER AND ICE TANKS.
STRONG GALVANIZED IRON SHELVES.
LINED WITH BRIGHT METAL.

No.	LENGTH.	WIDTH.	HEIGHT WITH BACK.	PRICE.
4	35½ inches.	19½ inches.	68½ inches.	
5	38 "	21 "	70 "	

The above cut represents the Nos. 4 and 5 sizes. They are all made of solid black walnut, very handsomely finished with cabinet made backs.

They have two doors in front, with ice and water tank in the centre; furnished with white porcelain knobs with plated trimmings, good Locks and white porcelain casters.

PORCELAIN LINED WATER COOLERS.

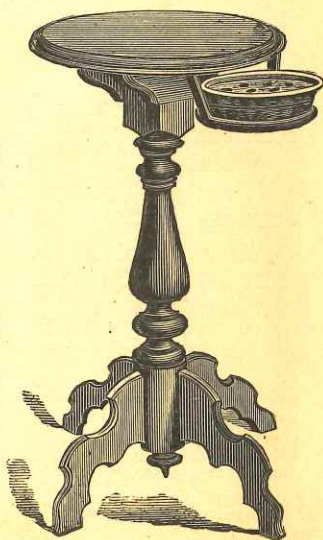


The outer case is made of wood in Octagonal Shape, finely finished, with Porcelain lined tank, forming the handsomest, strongest and most durable Cooler in the market.

	SOLID WALNUT.	IMITATION WALNUT.
No. 2—2 gall.....each	\$5 00	each \$4 00
" 3—3 "	6 00	" 5 00
" 4—4 "	8 00	" 7 00
" 6—6 "	10 00	" 9 00
" 8—8 "	12 00	" 11 00

WATER COOLER STANDS, Strong, Durable and Finely Finished.

Drip Cup can be easily detached when not in use, making a handsome Bouquet Table.

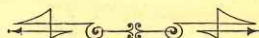
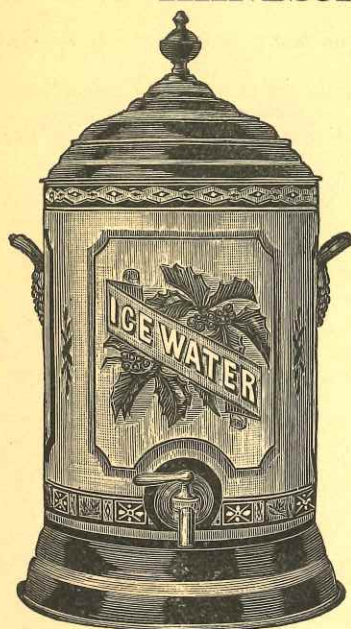


	14 inch	16 inch	18 inch
Black Walnut.....each	\$2 75	\$3 00	\$3 25
Imitation "	2 25	2 50	2 75

WATER COOLERS.

GALVANIZED IRON RESERVOIRS. BRONZED LEVER FAUCETS.

HANDSOME AND CHEAP.



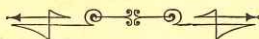
No. 1.....1 Gallon.....each...\$1 50

" 2.....2 " " ... 2 10

" 3.....3 " " ... 2 70

" 4.....4 " " ... 3 50

" 6.....6 " " .. 4 50



No. 0 WATER COOLER.

Galvanized Iron Reservoirs.

BRONZED LEVER FAUCETS.

Neat, Strong and Attractive.



No. 0.....2 Gallons.....each...\$1 50

" 0.....3 "each... 2 10

The Best Cheap Cooler in the Market.

WATER COOLERS.

GALVANIZED IRON RESERVOIRS.

NICKEL PLATED FAUCETS.

NEW DESIGNS.

ARTISTICALLY DECORATED.



No. 22.....	2 Gallons.....	each...	\$2 50
" 23.....	3 "	" ...	3 50
" 24.....	4 "	" ...	4 50
" 26.....	6 "	" ...	5 25



PORCELAIN LINED WATER COOLERS.

ASSORTED COLORS.

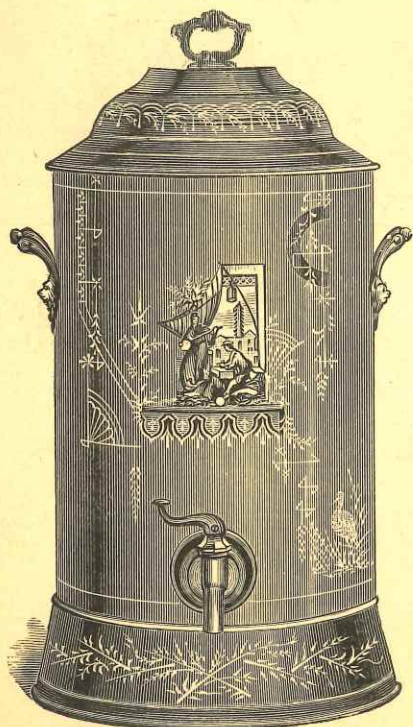
**VERY HANDSOMELY DECORATED IN
JAPANESE and EASTLAKE STYLES.**

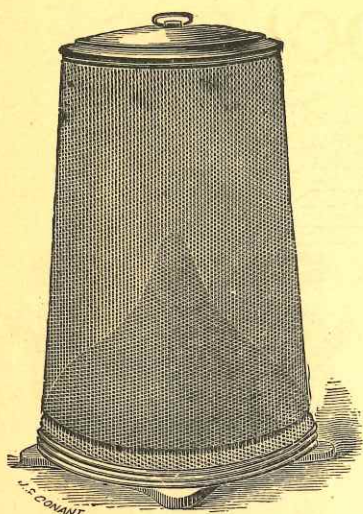
NICKEL PLATED FAUCETS.

No. 42—	2 Gallons.....	each...	\$5 00
" 43—	3 "	" ...	6 50
" 44—	4 "	" ...	8 00
" 46—	6 "	" ...	10 00

With Self Closing Faucets, each 50 cts. extra.

N. B.—Our Coolers are finished in new designs this Season much handsomer than shown by the cuts.





FLY TRAPS.

THE "HARPER."

None equal to it in catching qualities.

Packed One Dozen in a Case.

Price.....per doz...\$4 50

THE "PEERLESS."

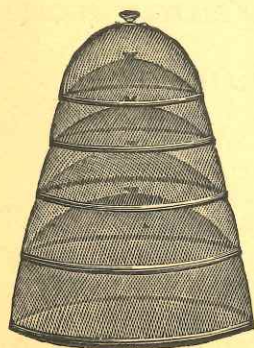
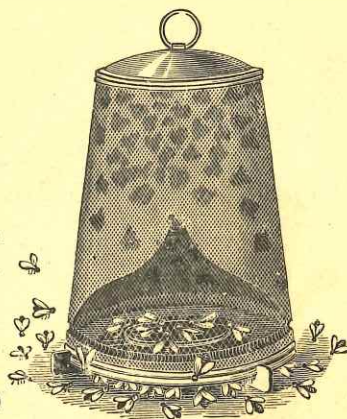
Guaranteed to catch and retain flies.

This also makes the best Roach Trap in the world.

To convert it into a Roach Trap, make the hole in the Cone large enough to run your finger through. Bait with sugar.

Packed One Dozen in Case.

Price.....per doz...\$4 50



WIRE DISH COVERS.

ROUND.

6 in.	7 in.	8 in.	9 in.	10 in.
\$1 20	1 45	1 75	2 10	2 50 per doz.
Set of 5.....per set..... .75				

Extra Sizes.

12 in.	14 in.
\$6 75	\$9 00 per doz.

OVAL DISH COVERS.

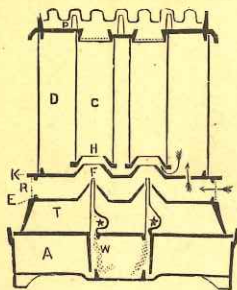
8 in.	10 in.	12 in.	14 in.	16 in.	18 in.
\$3 00	4 50	6 00	7 50	9 00	10 50 per doz.
Set of Six.....per set.....\$3 40					

HOT BLAST OIL STOVE,

Improved for 1884. Patented 1878 and 1880.

Licensed under—Billings Re-issue Patent, March 16, 1880.

SAFE, CLEANLY, DURABLE,
EFFICIENT, ECONOMICAL,
CONVENIENT.



SECTION OF STOVE.

A, Reservoir. C, Chimneys. D, Drum or Cylinder. E, Diaphragm, leaving air spaces between burners and reservoirs. F, Air Deflectors or Cones. H, Supplementary Cones causing a hot blast from the hot air in the drum to the flame. R, Perforated Ring, through which all the air passes to the burners. W, Wick Chamber; from the oil reservoir, the passage for oil being under the lower edge of partition through a trap.

In the Hot Blast Stoves the reservoir is separated from the wick chamber by a partition, extending from the top down into a recess in the bottom of the reservoir, (as shown in sectional view) and gasses formed are consumed at once and cannot pass into the reservoir nor become mixed with air.

The air that supplies the flame is caused to pass through the perforated ring *R*, into hot air chamber below the burners, taking the heat from the metal and heating the air with a result far superior to the old method of supplying unheated air, utilizing waste heat and making it perform a valuable service. Air is also taken up into the drum *D*, and passes to the flame between the surfaces *F* and *H*, (as shown by direction of arrows) increasing the intensity of heat.

The reservoir is cast iron, thoroughly galvanized, holding enough to burn twelve hours or more.

The Hot Blast Oil Stove develops all the heat that can be obtained from a given amount of oil, and concentrates it on the article to be cooked or heated.

In all cases the amount of heat is under perfect control.

It is very economical, producing a high heat with a *low flame*, and small consumption of oil.

The cost of cooking or baking being about one and a-quarter cents per hour.

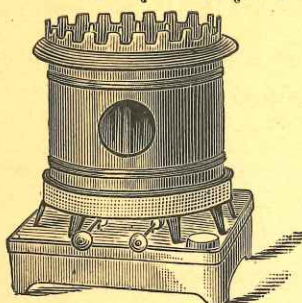
It is very portable, occupying a space only ten inches square.

It is very *convenient* and free from objectionable features. No smoke, ashes or dirt, or annoyance of kindling. It is ready at a moments notice.

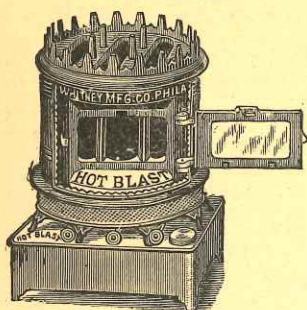
There is no delay or waiting to have the fire hot enough to use; the instant the stove is lighted it is ready to cook or bake, and the instant the work is done the fire is out and the heat ceases.

Use kerosene or coal oil, the same as is generally used in lamps.

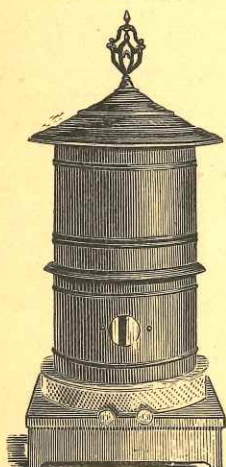
THE HOT BLAST OIL STOVE.



No. 2 STOVE.



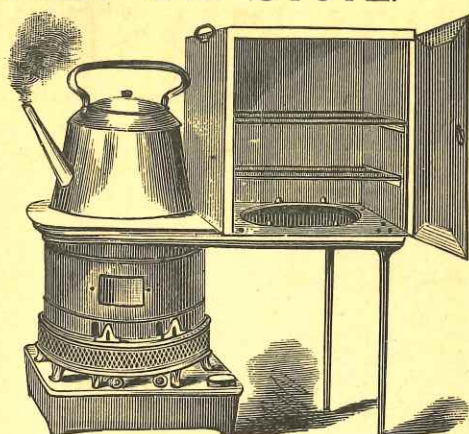
No. 3 STOVE.



Stove with Radiating Top.

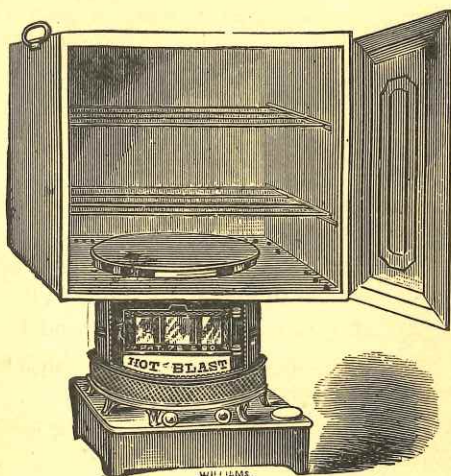
The Radiating Top when placed upon the No. 2 or No. 3 cook stove, makes a neat and efficient heater for Offices, Conservatories, Bath Rooms, etc.

No chimney being required, it will be valuable in many places where a coal or wood stove cannot be used.



STOVE.—Extension Top, No. 1, Oven Medium.

The Extension Top is a valuable addition to the Stove, nearly doubling its capacity, adds greatly to the convenience in cooking, and is used to keep articles warm.



STOVE—Oven Large.

The heat from the Hot Blast Oil Stove is in the form of pure air highly heated, which circulates in every part of the oven and bakes all sides alike, making lighter bread and cake than an ordinary stove or range, and without a trace of flavor or odor from the fuel used.

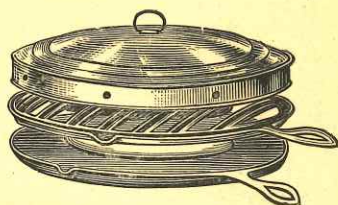
THE HOT BLAST OIL STOVE.



Two Stoves with Extensions, side by side,

gives the capacity of a range, or coal or wood stove. This is better than a double stove connected.

The HOT BLAST is the only Oil stove that will burn well in the *open air* or in a *draft*.



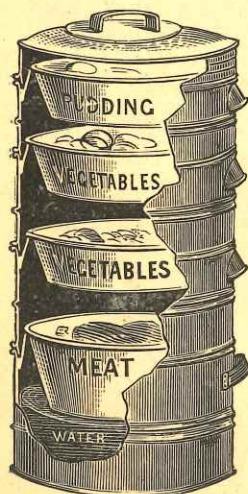
Broiler and Cover.

This attachment broils a steak deliciously, and is especially adapted to the No. 2 or No. 3 Hot Blast.

PRICE LIST.

No. 1 Stove, with one 4 in. wick,	\$3 75
" 2 " " two " "	6 50
" 3 " " three " "	8 00
Oven, large, - - - -	3 50
" medium, - - - -	2 50
Heater for 2 irons, - - -	75
" " 3 " " - - -	1 25
Extension Top, No. 1, - -	2 00
" " 2, - - -	1 50
Broiler and Cover, medium, -	75
" " large, - - -	1 50
Radiating Top, - - -	2 00
Tailors' Goose Heater, - -	1 50
Waffle Iron, - - -	1 25

Griddles, Kettles, Boilers, &c., supplied.



Whitney Water Seal STEAM TIGHT COOKER

All the openings or joints are sealed by the condensation of vapor before boiling commences, thereby preventing the escape of *heat, odor and the water* by evaporation, so objectionable with ordinary cooking utensils.

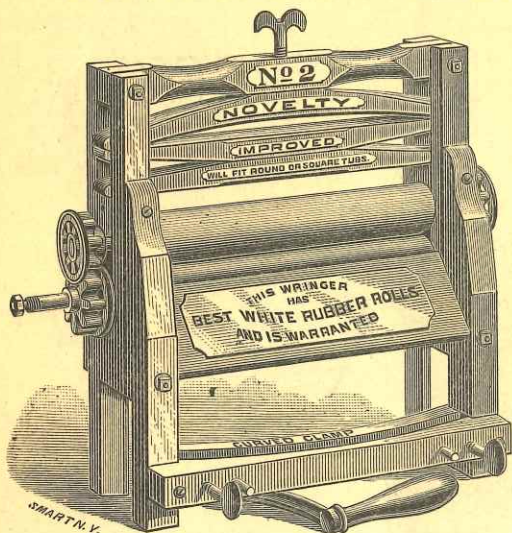
The simplest and most perfect Steam Cooker yet made. It can be used on any stove.

It will cook five different kinds of food as easily as one—each kind entirely separate.

Meats, vegetables, puddings, etc., can be cooked at one time, and the flavor or odor of one does not affect the others.

One Pan Steamer, each, - - - -	\$1 50
Two " " " " - - - -	2 50
Three " " " " - - - -	3 50
Four " " " " - - - -	4 50

IMPROVED NOVELTY WRINGER.



Among its many advantages are the single long pressure screw, which adjusts the rolls in *one-half the time* required when two are used. The Patent Grasshopper Spring which gives great capacity when large articles are wrung, and for ordinary work makes the Novelty as truly self-adjusting as any of the so-called self-adjusting wringers.

The Improved Curved Clamp which is wide enough for and will fit equally well round or square tubs and washing machines. Improved Water Board which prevents the water from slopping over, and a perfect apron board for guiding the clothes from the wringer into the clothes-basket.

No 2.....Rolls 10 x 1 $\frac{7}{8}$per doz. \$60.

THE EXCELSIOR WRINGER.

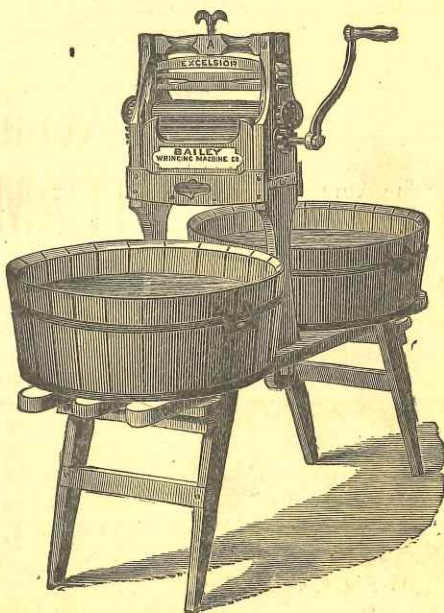
WITH FOLDING BENCH.

This Wringer is firmly attached to a substantial wash bench (the latter being a household necessity,) on which comes all the strain in wringing, thereby avoiding any liability of injuring or upsetting the tubs.

By means of the Tipping Water Board, the clothes can be wrung from either tub into the other, *the machine working right or left*. When not in use the wringer can be readily detached from the bench, the latter folded, and both stored away in a very small space.

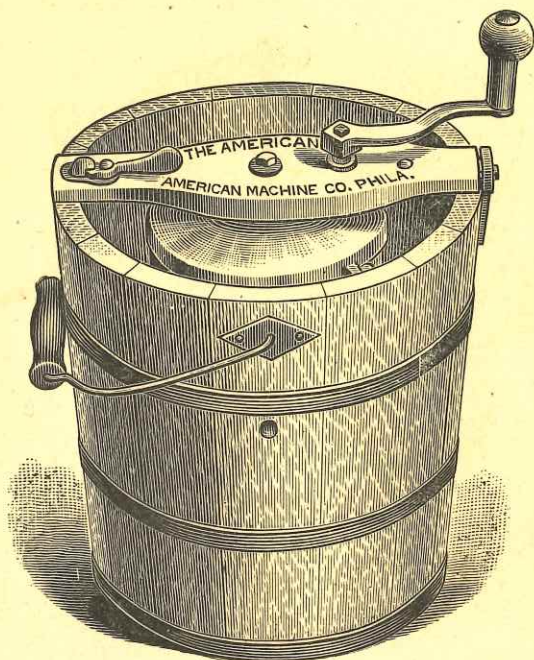
FOR STATIONARY TUBS.

This is the only wringer made especially for use on stationary tubs such as are principally used in cities. Like the "Excelsior," with bench, it works *right or left*, wringing from either division in the set-tub, the Tipping Water Board conducting the water back into the tub from which the clothes are being wrung.



No. A.....Rolls 10 x 1 $\frac{3}{4}$, Wringer and Bench.....per doz. \$90

AMERICAN ICE * CREAM * FREEZER.



The American Freezer is offered to the trade as a novelty of its kind. It has all the advantages of the higher priced Freezer, but is considerably cheaper, owing to its simplicity. Its peculiar advantages over other cheap Freezers now in the market are :—

A CEDAR TUB WITH HOOPS OF GALVANIZED IRON,

A REVOLVING CAN,

A SELF-ADJUSTING SCRAPER.

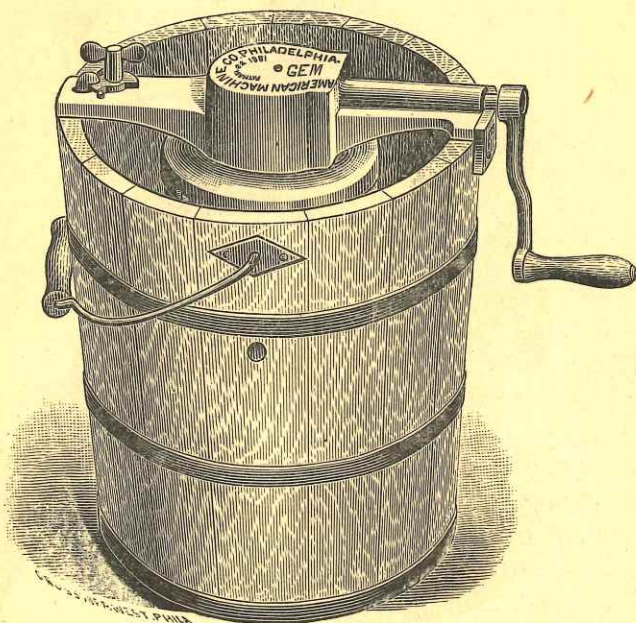
EASE OF REMOVING AND REPLACING CAN AND PACKING ICE,

MATERIAL AND WORKMANSHIP OF THE VERY BEST.

Sizes,	2 qt.	3 qt.	4 qt.	6 qt.
Prices,	\$2 75	\$3 25	\$3 75	\$5 00 each.

THE GEM ICE CREAM FREEZER.

DOUBLE ACTION.



The Gem Freezer is recommended with confidence as equal to the best Freezers in the market, with some meritorious advantages not found in others. Prominent among which we mention :

The Tub is made strong and of best quality cedar, bound with Galvanized Iron Hoops.

The Gearing is completely covered, so that nothing can get between the cogs.

The Can can be revolved to harden Cream after Stirrer has been removed.

The Cross-Bar is arranged to give greatest facility for packing Ice.

The Can and Stirrer both revolve, but in opposite directions.

The Scraper is self-adjusting.

The Workmanship and Material are of the very best.

Sizes,	2 qt.	3 qt.	4 qt.	6 qt.	8 qt.	10 qt.	14 qt.
Price,	\$3 75	\$4 50	\$5 50	\$7 00	\$9 00	\$11 00	\$14 00 each.

OLDEST, 1842.

BEST, 1884.

SHAW'S

Odorless Cone Gas Stoves.

The CONE GAS STOVE is a new production for burning gas for cooking and heating purposes, containing new features and principles entirely different from Gas Stoves heretofore made, doing away with all objectionable odors arising from imperfect combustion, having no connection with any chimney or flue. By introducing an inverted cone in the centre of the flame, perfect combustion is obtained, the flame is spread to any desired diameter and a heat-restoring reservoir is created, producing fifty per cent. more heat with the same amount of gas over any other method.

It is arranged on the principle of Oil Stoves with movable extension top and heating drum, and adapted to receive all the furniture of the different makers of Oil Stoves; and will at once prove itself an indispensable luxury for quick summer cooking and winter heating, both combined in one stove.

There being no odor, no chimney or flue is required with the Cone Gas Stove, and no heat is wasted thereby. It is complete in itself, occupies but little space, weighs but a few pounds, and is always ready for immediate use in any room where there is a supply of gas.

The Cone Gas Stoves are manufactured under the direct supervision of W. F. Shaw, the oldest manufacturer and original inventor of Gas Stoves, for burning gas mixed with air.

PRICE LIST.

No. 3 Stove, Plain, - - - -	\$7 50	Oven, small, - - - -	\$3 00
" 3 " Nickel, - - - -	9 25	" large, - - - -	3 50
" 4 " (Double,) - - - -	14 00	Broiler and Cover, - - - -	1 00
Extension Top, H, 2 holes, - - - -	1 50	Boiler and Steamer, - - - -	2 00
" J, 2 " - - - -	2 00	Tea Kettle, Tin, - - - -	1 00
" M, 3 " - - - -	3 00	Flat Iron Heater, (6 irons,) - - - -	1 50
" G, 4 " - - - -	3 50	No. 3 Radiating Top, Plain, - - - -	5 00
Nurse Lamp, - - - -	75	" " " Nickel, - - - -	6 00
Back Fitting, - - - -	75	Rubber Tubing, per foot, - - - -	25

SEND FOR FULL DESCRIPTIVE CIRCULAR.

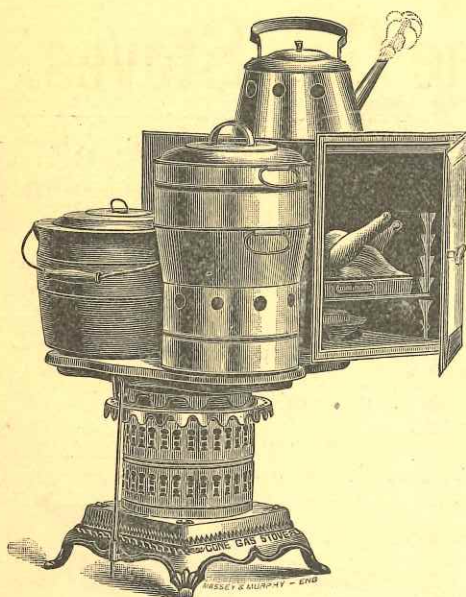
Jan 1, 1884

R. Armiger & Son's Illustrated Catalogue.

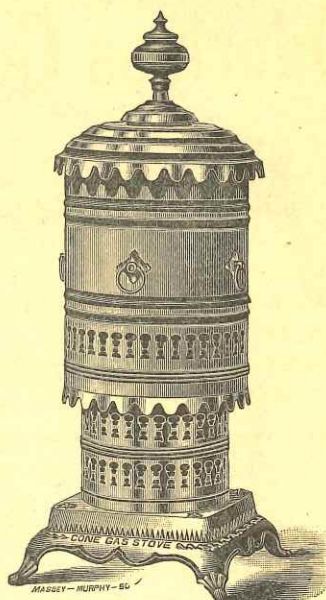
37

SHAW'S

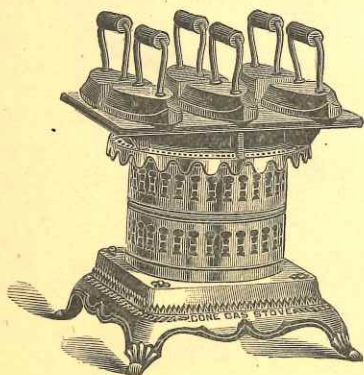
ODORLESS CONE GAS STOVE.



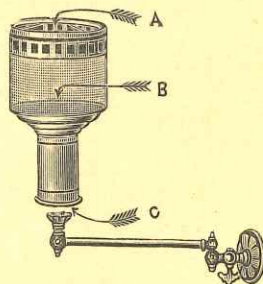
The above Cut represents our
No. 3 CONE GAS STOVE, for Cooking,
Showing Extension Top M with Oven, Boiler and
Steamer, Teakettle and Dinner Pot in use.



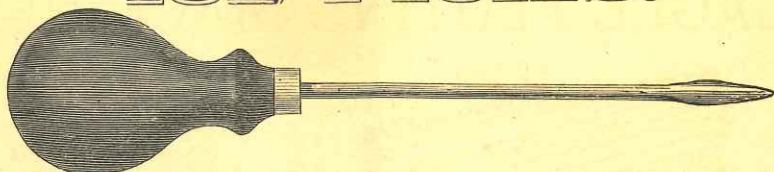
The above Cut represents our
No. 3 CONE GAS STOVE,
FOR HEATING.
With Furniture removed and Heating
Drum in place.



The above Cut represents our
No. 3 CONE GAS STOVE, for Ironing,
Showing our Flat Heater with 6 Irons.



No. 1 Bracket Nurse Lamp.

ICE PICKS.

- No. 0—Steel Blade, Plain Wood Handle, - - - - - per dozen, \$1 00
 " 1—Cast Steel Blade, Oval Point, Polished Wood Handle, - - - - - " 1 50

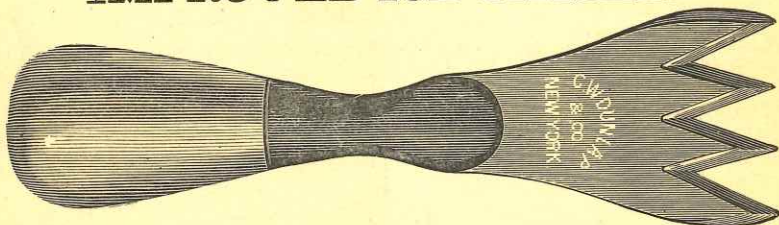
Dunlap's Patent Iron Band Ice Pick.

- No. 3—Cast Steel, hardened and tempered, Oval Point Blades, with Malleable Iron
 Rings on Handles, - - - - - per dozen, \$3 50

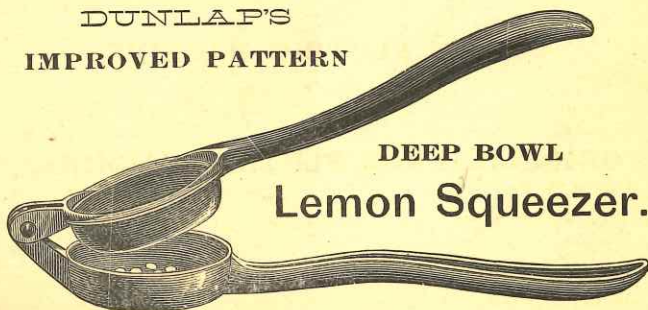
DUNLAP'S IMPROVED SLIDE BALL ICE PICK.

SAVES THE ICE AND REFRIGERATOR.

- No. 5—Solid Cast Steel Rod, Flat Point, - - - - - per dozen, \$3 50

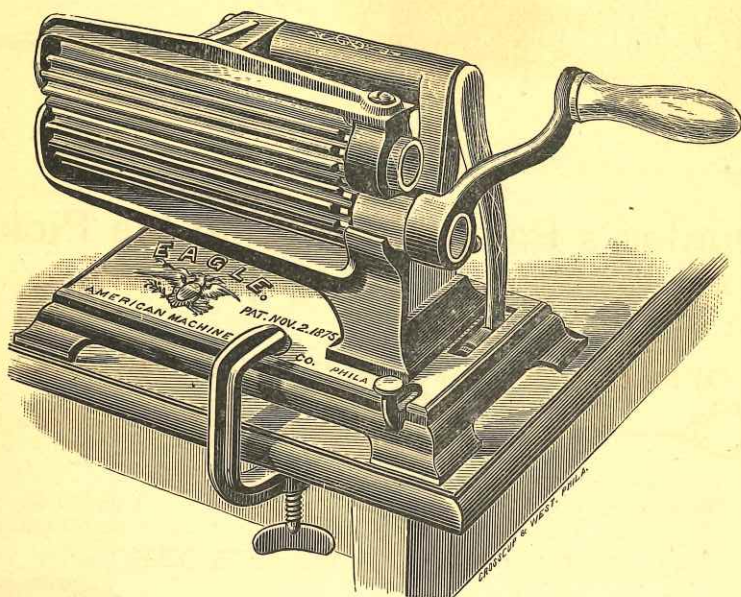
IMPROVED ICE CHISEL.

- No. 1—Cast Steel Blades, Strong Iron Sockets, Polished Handles, - per dozen, \$5 50
 " 2—Same. With Dunlap's Patent Band on Handle, - - - - - " 7 50

**DUNLAP'S
IMPROVED PATTERN****DEEP BOWL
Lemon Squeezer.**

These are made from *best quality* Malleable Iron, are heavily plated with
Pure Tin, and will not break, - - - - - \$5 00 per dozen.

EAGLE FLUTING MACHINE.



This Machine is designed to meet the popular demand for a Fluter that combines all the practical advantages of a machine having Corrugated Rolls, with the cheapness of a Hand Fluter, and in offering the Eagle Fluting Machine to the trade, we feel convinced that we have fully succeeded in meeting this want.

Each Machine is enclosed in a paper box, supplied with a clamp, 4 wrought iron Heaters and a Holder. Furnished with either Nos. 15 or 18 Rolls.

Size, (length of Rolls,) - - - - -	3½ in.	5½ in.
Price, each, - - - - -	\$2 15	\$2 85

AMERICAN FLUTING MACHINE.

Sizes, (length of Rolls,) - - - - -	5 in.	6 in.	7 in.
Price, each, - - - - -	\$3 00	\$3 40	\$4 50

CROWN FLUTING MACHINE.

Sizes, (length of Rolls,) - - - - -	4½ in.	6 in.	8 in.
Price, each, - - - - -	\$3 50	\$4 00	\$6 50

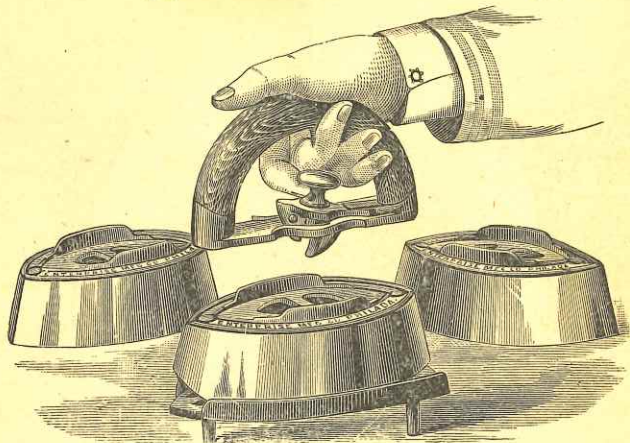
ORIGINAL KNOX FLUTING MACHINE.

Sizes, (length of Rolls,) - - - - -	4½ in.	6 in.	8 in.
Price, each, - - - - -	\$3 50	\$4 00	\$6 00

CROWN HAND FLUTERS.

No. 1—Baseplate 6½ in long, 3¼ in. wide.	Roll 2⅜ in. diameter, per dozen,	\$15 00
2 " 6½ " 3¼ "	" 1⅜ " "	12 50
3 " 5½ " 3 "	" 1⅜ " "	10 50
4 " 5½ " 3 "	" 1⅜ " "	8 25

MRS. POTTS' PATENT Smoothing and Polishing Irons.

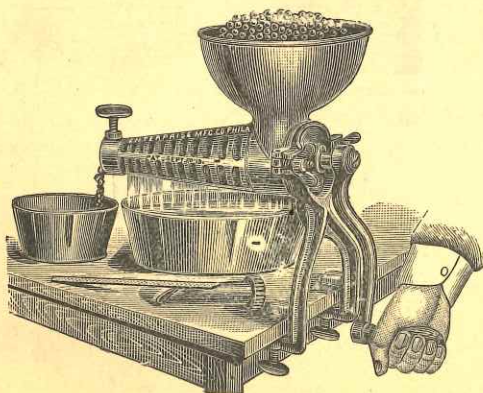


Three Irons, one Handle and Stand constitute a Set, as represented by above cut. There are three sizes in each set. These Irons have a detachable Walnut Handle, which never becomes hot.

PRICES.

No. 50—Nickel Plated,	- - - - -	per doz. sets,	\$30 00
" 55—Plain Polished,	- - - - -	" " "	24 00
Packed Half-Dozen Sets in a Case.			
No. 50—Nickel Plated, Nos. 1, 2 or 3 with Handles,	- - - - -	per doz. irons,	12 00
" 50— " " without " "	- - - - -	" " "	9 00
" 55—Plain Polished, " " with " "	- - - - -	" " "	10 00
" 55— " " without " "	- - - - -	" " "	7 00
Extra Handles,	- - - - -	per doz,	4 00
Improved Sad-Iron Stands,	- - - - -	" "	75
Packed One Dozen in a Case.			

COMBINATION FRUIT PRESS.



This illustration represents our new Combination Fruit Press in operation. We confidently guarantee it superior to all others in the market. Its principle is very simple, it is easily operated, and saves all the re-handling necessary with other presses.

For pressing lard it has no equal ; working continuously, it presses more lard in less time than any other press. It can also be used as a Sausage Stuffer, by attaching the spout which is furnished with each press.

Price, each, - - - \$3 00

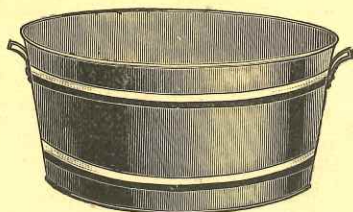
JAPANNED TOILET WARE,

ARTISTICALLY DECORATED.

NEW AND HANDSOME DESIGNS.



No. 2.



No. 3.

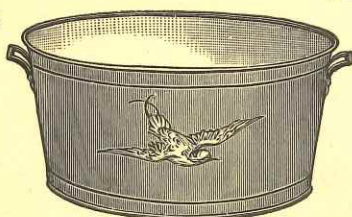


No. 1.

No. 1, Oak Grained, Shaded Gilt Band,	-	-	-	-	-	-	per set,	\$2 25
" 2, Walnut "	"	"	-	-	-	-	"	2 25
" 3, Red,	"	"	-	-	-	-	"	2 25
" 4, Light Green,	"	"	-	-	-	-	"	2 25
" 5, Blue,	"	"	-	-	-	-	"	2 25
" 6, Buff,	"	"	-	-	-	-	"	2 25
" 7, Drab,	"	"	-	-	-	-	"	2 25
" 8, Dark Green,	"	"	-	-	-	-	"	2 25



No. 21



No. 29



No. 20

No. 20, Buff Ground, Maroon Lines, Flowers,	-	-	-	-	-	-	per set,	\$2 65
" 22, Red " Bronze	"	"	-	-	-	-	"	2 65
" 23, Drab " "	"	"	-	-	-	-	"	2 65
" 24, Grey " Maroon	"	"	-	-	-	-	"	2 65
" 26, Blue " Bronze	"	"	-	-	-	-	"	2 65
" 21, Buff " Maroon	Floral Horseshoe,	-	-	-	-	-	"	2 65
" 25, Grey " "	"	-	-	-	-	-	"	2 65
" 28, Green " "	Storks,	-	-	-	-	-	"	2 65
" 29, " " "	Birds,	-	-	-	-	-	"	2 65

JAPANNED TOILET WARE,

ARTISTICALLY DECORATED,
NEW AND HANDSOME DESIGNS.



No. 40.



No. 42.



No. 41.

No. 40,	Buff Ground,	Maroon Trimmings,	Birds on Branches,	-	-	per set,	\$3 00
" 41,	Grey	"	Boquet of Flowers,	-	-	"	3 00
" 42,	Red	Bronze Lines,	Game Birds,	-	-	"	3 00
" 43,	Blue	Cherry Trimmings,	"	-	-	"	3 00
" 44,	"	Drab	"	-	-	"	3 00



No. 45



No. 48.



No. 47.

No. 45,	Green Ground,	Cherry Trimmings,	Storks,	-	-	per set,	\$3 00
" 46,	Drab	Blue	Autumn Leaves,	-	-	"	3 00
" 47,	"	"	Birds on Branches,	-	-	"	3 00
" 48,	Grey	Maroon	Storks,	-	-	"	3 00

JAPANNED TOILET WARE,

ARTISTICALLY DECORATED,
NEW AND HANDSOME DESIGNS.



No. 101.



No. 105.



No. 103.

No. 101,	Red Ground,	Green Fan, Birds and Artist's Work,	- - -	per set,	\$3 25
" 103,	Drab	Blue Trim'gs, Black Palette, Flowers & Artist's Work,	"	"	3 25
" 104,	Red	Black Palette, Flowers and Artist's Work,	- -	"	3 25
" 105,	"	" Trimmings,	" " - -	"	3 75
" 106,	Olive	Red	" " " " - -	"	3 75



No. 121.



No. 123.



No. 125.

No. 121,	Grey Ground,	Blue and Black Trimmings, Storks and Artist's Work,	per set,	\$3 75
" 122,	Olive	Cherry	" " " " " "	3 75
" 123,	Drab	Blue	" " Flowers and	" " 3 75
" 124,	Red	Black	" " " "	" " 3 75
" 125,	Green	Cherry and	" " Storks, Japanese	" " 3 75
" 126,	Gray	Blue and Maroon	" " " "	" " 3 75

JAPPANED TIN WARE.



TOILET STANDS.

ASSORTED COLORS,

30 inches high.

13 inches diameter.

Stands complete with Bowl and Pitcher, - - - - each, \$3 00

" with Soap only, - - - - " 1 75



BOWLS AND PITCHERS.

Large Size. Assorted Colors.

No. 1, Plain Ground, Shaded Gold Bands, per set, \$1 25

" 2, Handsomely Decorated, assorted colors, " 1 50



CHAMBER PAILS.

Assorted Colors.

Gilt Bands.

No.	0	1	2	3
Capacity,	10	10	12	14 quarts.
Dozen,	\$6 75	\$7 50	\$8 50	\$10 00

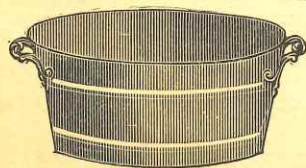


SLOP JARS, WITH BAILS.

Assorted Colors. Gilt Bands.

Capacity, 10 quarts.

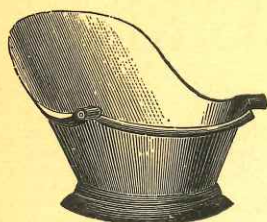
Per dozen, \$9.00



FOOT TUBS.

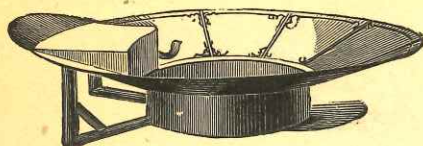
Oak and Green, Gilt Bands.

No. 6, Medium,	-	-	-	-	per doz. \$ 8 50
" 7, Large,	-	-	-	-	" 10 00
" 8, Extra Large,	-	-	-	-	" 13 00



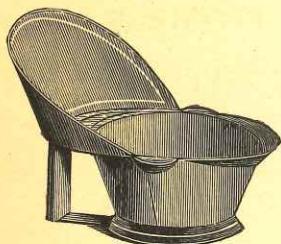
HIP BATHS.

	SMALL.		LARGE.		EXTRA LARGE.
Japanned,	\$4 00	-	\$4 50	-	\$5 25 each.



SPONGE BATHS.

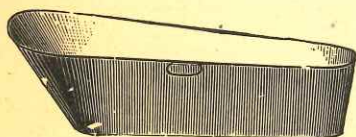
Large, 38 inches diameter of top.	
Each,	\$5 50.



COMBINATION BATH TUBS.

Hip and Sponge.

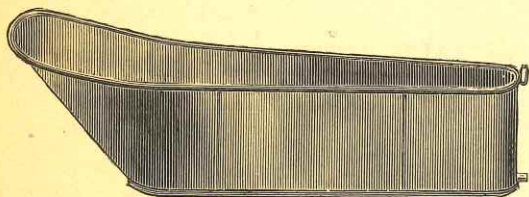
Large,	-	-	-	-	-	each, \$5 50
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INFANTS BATH TUBS.

Oak Grained and Green. Gilt Bands.

No.	1	2	3
Inches long,	31	34	38
Each,	\$1 50	\$2 00	\$2 50



PLUNGE BATH TUBS.

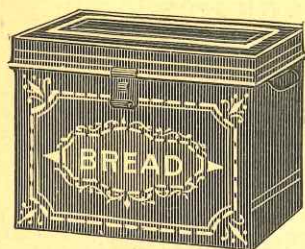
Wood Bottoms.

Heavy Material. Japanned.	
Length, 6 feet,	each, \$13 50



TUMBLER DRAINERS.

No.	1	2
Inches,	10 x 14	11 x 17
Dozen,	\$8 00	\$10 00

**Square Bread Boxes.**

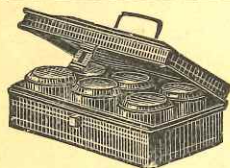
	Small.	Medium.	Large.
Size,	10 x 14	12 x 17	13½ x 19½
Each,	\$1 00	\$1 20	\$1 50
Per Nest,	-	-	\$3 25

**Round Cake Boxes.**

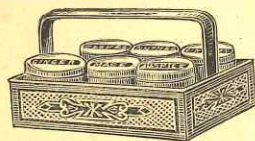
	Small.	Medium.	Large.
Size,	10¾ x 8¼	12 x 9½	13 x 10½
Each,	\$ 75	\$ 90	\$1 10
Per Nest,	-	-	\$2 50

**Round Sugar Boxes.**

Nest of 4	6
Per nest, \$1 50	\$2 00

**Square Spice Boxes.**

9½ inches, - - - - per dozen, \$10 00

**Gem Spice Boxes.**

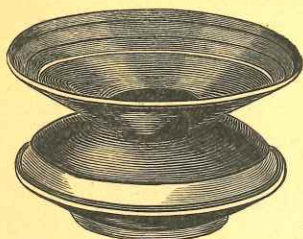
Per dozen, - - - - - \$7 50

**CASH BOXES.**

Inches,	8½	9½	10½	11½	13
Per doz.	\$13 00	\$15 00	\$16 50	\$18 00	\$20 00

**Cash Box Trays.**

Inches,	8½	9½	10½	11½	13
Per doz.	\$4 50	\$5 00	\$6 00	\$7 00	\$8 00



Cuspadores.

Assorted Colors Bronze Bands.

No. 0, Medium Size Japanned,	per doz.	\$2 00
" 20, Large " "		2 75
" 30, " " Crystallized, "		3 00

Cuspadores. Patent Self-Righting.

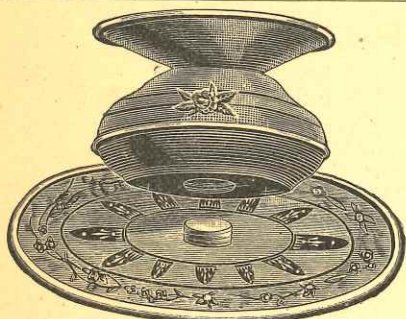
Iron Bottoms. Assorted Colors. Gold Band.

No. 70, Medium,	- - - - -	per dozen, \$ 6 00
" 100, Large,	- - - - -	" 10 00

Iron Cuspadores. Porcelain Lined.

Assorted Colors. Large Size.

No. 1, Gold Band,	- - - - -	per dozen, \$14 00
" 2, Handsomely Decorated.	- - - - -	" 16 50



Protection Cuspadores

Secured by Screw to a heavy tin mat 12 inches in diameter. Cannot be tipped over, and is always upright.

The Mat affords protection to the floor or carpet, and can be readily removed for cleaning.

No. 1 Japanned, asst. colors,	per doz.	\$8 25
" 10 with umbrella stand att. "		10 50



Comb Cases.

Gross,	- - - - -	\$10 00
Dozen,	- - - - -	90



Crumb Trays and Brushes.

No. 1, Assorted Colors,	- -	per doz. \$6 50
" 2, Extra, all bristle brushes,	-	" 8 50

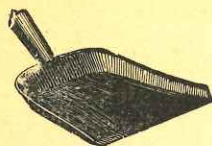


Knife and Fork Boxes.

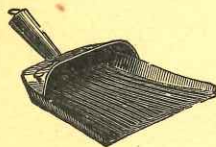
Size, 8½ x 13,	- - - - -	per doz. \$8 50
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Nurse Lamps.

Per dozen,	- - - - -	\$5 00
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**DUST PANS. JAPPANED.**

	Small.	Large.
Per gross,	\$9 00	\$15 00
" dozen,	80	1 30

**DUST PANS.**

Half Covered. Extra Quality.

Per dozen,	- - - - -	\$3 00
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**CANDLESTICKS.**

No.	1	2
Per gross,	\$7 00	\$6 50
" dozen,	65	60

**EXTRA DEEP CANDLESTICKS.**

	Plain		Jappaned	
Nos.	1	2	1	2
Per gross,	\$15 00	\$12 00	\$17 00	\$13 50
" dozen,	1 35	1 10	1 50	1 25

**DECORATED HAND LAMPS.**

Patent Bottoms. Guaranteed against Leaking.

Per gross,	- - - - -	\$13 50
" dozen,	- - - - -	1 25

"Case'lots," 2 gross.

**LUNCH BOXES.**

Small,	- - - - -	per dozen, \$2 50
Large,	- - - - -	" 3 00

**TWIN MATCH SAFES.**

Per gross,	- - - - -	\$6 50
" dozen,	- - - - -	60

**MATCH SAFES. SELF-CLOSING.**

Per gross,	- - - - -	\$12 00
" dozen,	- - - - -	1 10



JAPANNED CANISTERS.

Tea or Coffee.

Pounds,	$\frac{1}{2}$	1	2	3
Per dozen,	\$ 75	\$1 25	\$2 00	\$2 60



HINGED CANISTERS.

Tea or Coffee. Crystallized.

Pounds,	1	2	3	4
Per dozen,	\$1 80	\$2 50	\$3 00	\$4 00



MOLASSES CUPS.

Pints,	$\frac{1}{2}$	1
Per gross,	\$13 00	\$16 00
" dozen,	1 15	1 40



CRYSTALLIZED MOLASSES CUPS.

Pints,	1	2
Per dozen,	\$1 75	\$2 25



SUGAR BOWLS.

Per dozen,	- - - - -	\$1 35
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DREDGE BOXES--LARGE.

	Plain.	Japanned.
Per gross,	\$6 50	\$7 00
" dozen,	60	65



PEPPER BOXES.

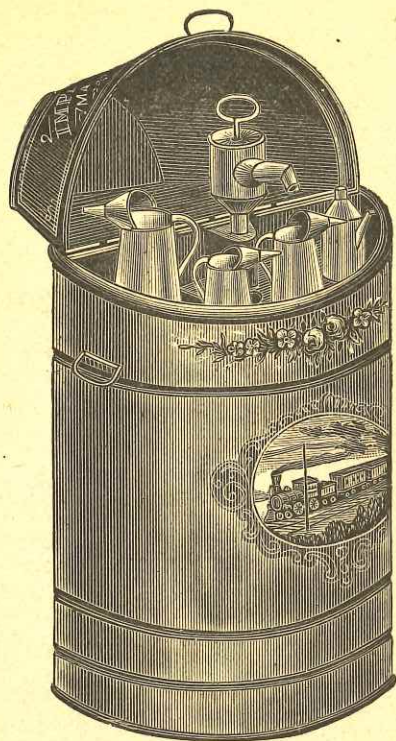
	Small.	Large.
Per gross,	\$3 25	\$3 75
" dozen,	30	40

BOX GRATERS.

Per gross,	- - - - -	\$3 50
" dozen,	- - - - -	35

—◆—◆—**THE**—◆—◆—

Universal Improved OIL CAN.



EVERY CAN THOROUGHLY TESTED.

The Universal is the most ornamental and best made Can in the market. It is made of the best quality Galvanized Iron, Japanned in bright colors, and handsomely decorated. The pumps are constructed in the best manner with brass valves and metal plungers. They will produce a steady and continuous flow of oil with little labor, and can be removed at pleasure to transfer from the barrel to the can.

It is very economical, as all the drip and waste goes back into the Can, and saves its cost many times while in use. A set of (3) Patent Utility Measures are sent when ordered, and will be found much more convenient and cleanly to use than the old style measures.

Securely crated for shipping

Capacity, - - -	50	60	100	Gallons.
Price, without Measures,	\$11 00	\$13 50	\$21 50	Each.
With Patent Measures,	12 00	14 50	22 50	"

No Charge for Package.

PLAIN TIN WARE.



COFFEE POTS.

Patent Bottoms. Patent Handles. Riveted Spouts.
Enameled Knobs.

Quarts,	1	1½	2	3	4	6
Gross,	\$15 00	\$17 25	\$20 00	\$24 50	\$28 25	\$37 50
Dozen,	1 35	1 50	1 75	2 15	2 50	3 25

Case lots, ½ gross of a size.



COFFEE BOILERS.

Patent Bottoms. Patent Handles. Riveted Spouts.
Enameled Knobs.

Quarts,	1	1½	2	3	4	6
Gross,	\$15 00	\$17 25	\$20 00	\$24 50	\$28 25	\$37 50
Dozen,	1 35	1 50	1 75	2 15	2 50	3 25

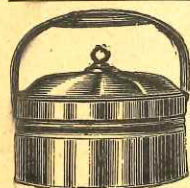
Case lots, ½ gross of a size.



COVERED BUCKETS.

By ordering our Covered Buckets nested, you can save
freight and space.

Quarts.	½	1	1½	2	3	4	6	8	10	12
Gross,	7 25	9 75	11 00	13 00	18 50	23 50	34 00	43 00	50 00	60 00
Doz.	65	85	1 00	1 15	1 65	2 10	3 00	3 75	4 50	5 25
Case lots ¼ gross each, ½ to 6, 1 to 6, 2 to 6, 3 to 6, 4 to 6, 8 to 12 10 to 12 qts.										
Case lots ¼ gross each, 1 to 4, 2 to 4, 3 to 4, qts. 1 to 3, 2 to 3 qts.										
" 1 " 1 to 2 qts. 1 gross 2 qts.										



OVAL COVERED BUCKETS.

Porcelain Knobs.

Quarts,	1	2	3	4	6
Dozen,	\$2 10	\$2 50	\$3 75	\$5 00	\$6 25



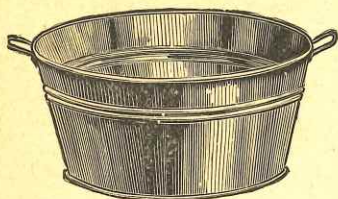
Open Flaring Pails, or Dish Kettles.

Patent Bottoms. Strong, Neat. Nest Close.

Quarts	4	6	8	10	4
Per gross,	\$16 50	23 00	28 00	34 00	45 00
" dozen,	1 40	2 00	2 50	3 00	4 00

Case lots, 4, 6, 8 and 10 quarts, 1 gross of a size.

14 " ½ " " "

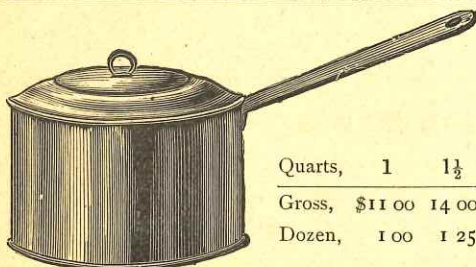


Dish Pans.

Patent Bottoms. Strong and Neat.

Quarts,	10	12	14	16	20
Per gross,	\$27 50	32 50	36 50	45 00	52 00
" dozen,	2 40	3 00	3 25	4 00	4 40

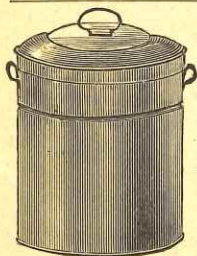
Case lots ½ gross of a size.



Saucepans.

Round or Long Handles.

Quarts,	1	1½	2	3	4	5	6	8
Gross,	\$11 00	14 00	16 00	22 50	29 00	35 00	40 00	60 00
Dozen,	1 00	1 25	1 40	2 00	2 50	3 00	3 50	5 35



Lard Cans.

Made to nest closely. Covers fit on the outside.

Gallons,	3	5	6	10	12
Pounds,	25	40	50	75	100
Per dozen,	\$5 00	6 75	8 00	10 50	14 00

Case lots nest 1, ½ doz. each 3 to 12 or 3 to 10 gals.

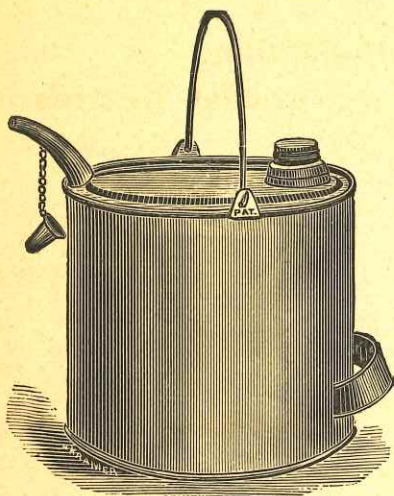


Round Pieced Pans.

Patent Bottoms. Extra Deep. Full Size.

Quarts,	1	2	3	4	6	8
Per gross,	\$10 50	12 00	15 00	18 00	21 00	24 00
" dozen.	90	1 10	1 35	1 60	1 85	2 15

Case lots, 1 gross of a size.



Improved Oil Cans.

Patent Bottoms. Patent Ears.

A Low Priced Oil Can that will not leak, is more convenient to handle, and occupies less space than the old style funnel shape cans. Made with our patent attachments, which prevents the oil from dripping over at the top and penetrating through and soiling the floor or carpet at the bottom.

Quarts,	1	2	4	8
Per gross,	\$20 00	25 00	31 50	50 00
" dozen.	1 75	2 25	2 75	4 25
Case lots 1, 2 and 4 quarts, $\frac{1}{2}$ gross of a size.				
	8	"	$\frac{1}{4}$	" " "



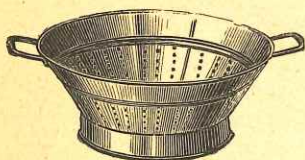
Wash Bowls.

	Small.	Large.	Extra Large.
Inches,	9 $\frac{3}{4}$	11 $\frac{1}{4}$	13 $\frac{1}{2}$
Per gross,	\$19 00	25 00	58 00
" dozen,	1 75	2 25	5 00



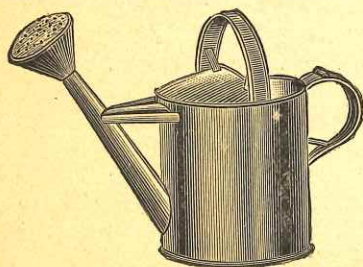
Wash Bowls, with Handles.

	Small.	Large.
Inches,	9 $\frac{3}{4}$	11 $\frac{1}{4}$
Per dozen,	\$2 25	3 00



Cullenders.

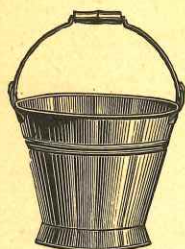
	Small.	Large.
Inches,	9 $\frac{3}{4}$	11 $\frac{1}{4}$
Per dozen,	\$2 25	2 75



Watering Pots.

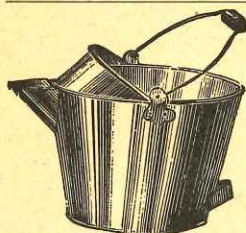
Patent Bottoms. Strong. Full Size.

Quarts, 1	2	3	4	6	8	12	16
Doz. \$1 75	2 75	3 50	4 25	5 50	7 00	10 50	15 00

**DUTCH BUCKETS.**

Heavy Tin.

Quarts,	6	10	14
Per dozen,	\$3 75	5 00	6 00

**MILK STRAINER PAILS.**

Quarts,	6	8	10	14
Per dozen,	\$3 50	4 25	5 00	6 75

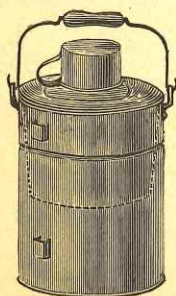
**MILK STRAINERS.**

Wire or Hoop Bottoms.

	Medium.	Large.
Inches,	8	9 $\frac{3}{4}$
Per gross,	\$15 00	22 50
" dozen,	1 35	2 00

**MILK KETTLES.**

Quarts,	1	2	3	4	6	8
Per gross,	\$24 00	28 00	34 00	40 00	52 00	70 00
" dozen,	2 10	2 50	3 00	3 50	4 50	6 00

Case lots 1 to 4 quarts, $\frac{1}{2}$ gross of a size.6 to 8 " $\frac{1}{4}$ " " "**IMPROVED DINNER KETTLES.**

Patent Bottoms and Ears.

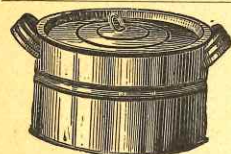
Sizes.	Medium.	Large.	Extra Large.
Quarts,	3	4	6
Per gross,	\$35 00	50 00	65 00
" dozen,	3 00	4 25	5 50

Case lots medium and large, $\frac{1}{2}$ gross of a size; extra large, $\frac{1}{4}$ gross.



WASH BOILERS.

Copper } Bottom. }	Inches,	6	7	8	9
	Doz.	\$12 00	16 00	18 00	24 00
Metallic } Bottom. }	Inches,	6	7	8	9
	Doz.	\$10 00	12 00	15 00	20 00



STEAMERS.

Inches,	6	7	8	9
Doz.	\$3 25	4 00	5 00	7 00



COFFEE BOILERS.

Riveted Handles and Lips

Tin Pit } Bottoms. }	No.	6	7	8	9
	Doz.	\$3 25	4 00	5 00	7 00
Copper } Bottoms. }	No.	6	7	8	9
	Doz.	\$6 25	7 50	10 00	12 00



TEA KETTLES.

Tin } Bottoms. }	No.	6	7	8	9
	Doz.	\$4 00	5 00	6 50	7 50
Copper } Bottoms. }	No.	6	7	8	9
	Doz.	\$7 00	8 50	10 50	12 00



TEA KETTLES.

Flat Bottoms.

Quarts,	1	2	3	4	6
Doz.	\$3 00	4 00	5 00	6 00	7 50



CUPS.

Patent Bottoms. Patent Handles.

Pints,	$\frac{1}{2}$	1	$1\frac{1}{2}$	Quarts,	1	2
Gross,	\$3 00	4 50	6 00		7 50	11 00
Doz.	30	40	55		65	1 00

"Case lots" $\frac{1}{2}$ and 1 pint, 5 gross of a size.
 " " 1 quart, 3 gross.
 " " 2 quarts, 1 gross.



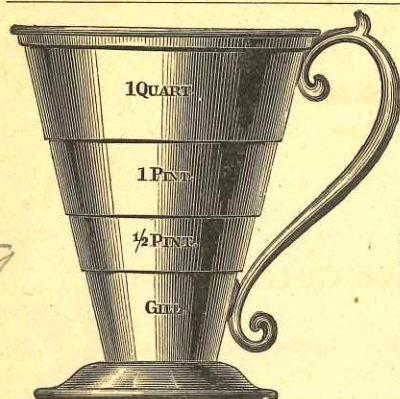
The Utility Measure

(PATENTED.)

Warranted U. S. Standard.

A Measure with Funnel attachment. A great convenience that will be full appreciated when tried, It will soon pay for itself by saving the usual waste which occurs with old style measures and funnels.

	½ pt.	1 pt.	1 qt.	2 qt.	4 qt.
Doz.	\$2 10	2 50	3 25	4 50	7 00
Case lots 1 dozen sets.					



Patent Graduated Measures.

This measure is graduated to 1 gill, ½ pint, 1 pint, 1 quart Liquid and 1 quart dry, forming 5 standard measures within one. A convenient and substantial measure, which every housekeeper should have.

5 Measures in 1

Per dozen, \$6 00

Lipped Measures.

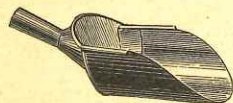
	1 gill.	½ pt.	1 pt.	1 qt.	2 qt.	4 qt.
Gross,	\$7 00	8 00	10 50	12 50	22 50	36 00
Dozen,	65	75	90	1 10	2 00	3 25

Funnels.

	Gill.	½ pt.	1 pt.	1 qt.	2 qt.	4 qt.
Dozen,	\$ 45	55	70	1 10	1 50	2 25

Extra Heavy Scoops.

4 X Tin.

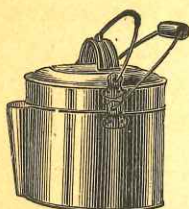


Nos.	1	2	3
Inches,	8¾ x 5	10½ x 7	11½ x 8
Dozen,	\$4 50	6 00	7 50

Scoops, Covered IX.



No.	00	01	02	03
Inches,	8 x 5¾	8½ x 6½	10½ x 6½	12 x 7½
Dozen,	\$2 50	3 00	4 00	5 00



Farina Boilers, Heavy Tin.

Quarts,	2	3	4	6	8
Per dozen,	\$4 00	4 75	5 50	6 50	11 00



Pudding Boilers.

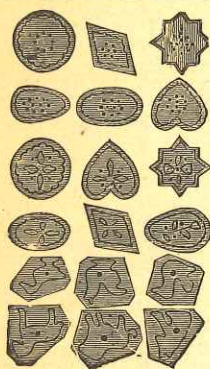
Quarts,	2	3	4
Per dozen,	\$5 50	6 75	8 00

SQUARE PANS.

6 x 10 x 2½ Inches.

Per gross, \$10 00

Per dozen, \$ 90



Cake Cutters.

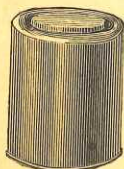
	Plain Centre.	Fancy Centre.	Animal.	Animal.
Nos.	1	2	2 medium.	3 large.
Per gross,	\$3 50	4 25	8 00	12 00
" dozen,	35	40	75	1 10

Biscuit Cutters.

Inches,	2	2½	3
Per gross,	\$2 50	3 00	3 50
" dozen,	25	30	35

Spice Scoops.

Nos.	-	-	1	2
Per gross,	-	-	\$6 50	7 50
" dozen,	-	-	60	70



FRUIT CANS.

To Seal with Wax.

Quarts,	1	2
Per gross,		

**MARKING POTS.**

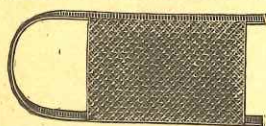
	Small.	Large.
Per dozen,	\$2 00	2 50

GRATERS.

Made to Nest. Pack Closely.



	$\frac{1}{4}$	$\frac{1}{2}$	1
Per gross,	\$6 00	9 00	14 00
" dozen,	55	80	1 25

**GRATERS. MALLEABLE FRAMES.**

	Small.	Large.
Per dozen,	\$1 25	2 00

MILK SKIMMERS.

	Plain.	Pierced.
Per gross,	\$6 00	6 50
" dozen,	55	60

GRAVY STRAINERS.

	Nos.	2	3
Per gross,	\$8 00	10 50	
" dozen,	75	1 00	

**PIC-NIC MUGS.**

Per gross, \$7 50

Per dozen, \$ 65

LIQUOR MIXERS.

	Small.	Medium.	Large.
Per dozen,	\$1 25	1 37	1 50

COFFEE FLASKS.

	1	$1\frac{1}{2}$	2
Pints,	\$1 10	1 35	1 65
Per dozen,			

APPLE CORERS.

Per gross, \$8 00

Per dozen, \$ 75

DINNER HORNS.

Per gross, \$9 00

Per dozen, \$ 80

MACHINE OILERS.

	1	2
Pints,	\$2 00	2 50
Per dozen,		

BURNISHED TEA POTS,

MADE OF BEST CHARCOAL TIN.

Each Pot Nicely Buffed and Wrapped in Paper.



PLAIN SPOUTS.

No.	503	504	505	506	507
Pints,	3	4	5	6	7
Per dozen,	\$2 25	2 50	3 00	3 50	4 00

FANCY SPOUTS.

No.	403	404	405	406	407
Pints,	3	4	5	6	7
Per dozen,	\$2 75	3 00	3 50	4 00	4 50



OCTAGON

BURNISHED POTS.

Round Bottom. Plain Spouts.

No.	065	066	067	068	069	070
Pints,	2	3	4	5	6	7
Per doz.	\$2 00	2 50	2 75	3 25	3 75	4 50



OCTAGON

BURNISHED POTS.

Round Bottom. Fancy Spouts.

No.	060	061	062	063	064
Pints,	3	4	5	6	7
Per doz.	\$3 00	3 25	3 75	4 25	5 00

STAMPED WARE.

FLAT BOTTOM WASH BOWLS. PLAIN.

No.	6	6½	7	7½	8
Inches,	9½	10½	11½	12¼	13
Per gross,	\$6 75	8 00	9 00	11 00	12 00
" dozen,	65	75	85	1 00	1 10

Case lots, 1 gross of a size.

FLAT BOTTOM WASH BOWLS. RETINNED.

No.	6	6½	7	7½	8
Inches,	9½	10½	11½	12¼	13
Per dozen,	\$ 85	95	1 05	1 25	1 50

Case lots, 1 gross of a size.

ROUND BOTTOM WASH BOWLS.

FEET LOOSE.

No.		010	020	030	040
Inches,		9½	10½	11½	13
Plain.	{ Per gross,	\$8 00	9 50	11 00	14 25
	{ " dozen,	75	85	1 00	1 25
Retinned.	{ Per gross,	\$11 50	13 00	15 00	19 25
	{ " dozen,	1 05	1 20	1 35	1 70

Case lots, 1 gross of a size.

ROUND BOTTOM WASH BOWLS.

FEET FAST.

No.		010	020	030	040
Inches,		9½	10½	11½	13
Plain.	{ Per gross,	\$9 25	10 75	12 25	15 50
	{ " dozen,	80	95	1 15	1 40
Retinned.	{ Per gross,	\$12 50	14 00	16 00	20 25
	{ " dozen,	1 10	1 25	1 40	1 80

WASH BOWL FEET.

		Small.	Large.
Inches,		3¾	4½
Plain,	- - - -	\$1 75	2 25 per gross.
Retinned,	- - - -	2 25	2 75 " "

STAMPED MILK PANS. PLAIN.

$\frac{1}{4}$ to 8 qts. I C. 10 to 12 qts. I X.

Quarts,	$\frac{1}{4}$	$\frac{1}{2}$	1	$1\frac{1}{2}$	2	3
Per gross,	\$3 00	3 70	4 35	5 25	6 00	7 20
" dozen,	28	35	40	45	55	65
Quarts,	4	5	6	8	10	12
Per gross,	\$9 50	10 50	12 00	14 00	19 75	22 25
" dozen,	85	90	1 05	1 25	1 75	2 00

Case lots, 1 gross of a size.

STAMPED MILK PANS. RETINNED.

Quarts,	1	2	3	4	5	6	8	10	12
Per gross,	\$5 75	8 00	9 20	12 00	13 75	15 50	17 75	20 00	21 75
" dozen,	50	70	80	1 05	1 20	1 35	1 55	1 75	1 90

Case lots, 1 gross of a size.

DIPPERS. PLAIN.

	$\frac{1}{2}$ pt.	$\frac{3}{4}$ pt.	1 pt.	1 qt.	2 qt.
Per gross,	\$4 25	5 00	5 40	6 85	8 50
" dozen,	40	45	50	65	75

Case lots, 2 gross of a size.

DIPPERS. RETINNED.

	$\frac{1}{2}$ pt.	1 pt.	1 qt.	2 qt.	$2\frac{1}{2}$ qt.
Per gross,	\$5 60	6 75	9 00	10 00	12 25
" dozen,	50	65	80	90	1 10

DEEP PUDDING PANS. PLAIN.

Quarts,	1	$1\frac{1}{2}$	2	3	4	5	6	8
Per gross,	\$6 50	8 25	9 25	11 00	12 75	15 00	16 75	21 75
" dozen,	60	75	80	1 00	1 15	1 35	1 50	1 90

DEEP PUDDING PANS. RETINNED.

Quarts,	2	3	4	5	6	8	10
Per dozen,	\$1 05	1 25	1 35	1 55	1 75	2 35	2 55

Case lots, 1 gross of a size.

FLAT EDGE RINSING PANS. RETINNED.

Quarts,	8	10	14	17	21
Per gross,	\$31 00	35 00	42 00	54 00	65 00
" dozen,	2 70	3 00	3 60	4 65	5 60

Case lots, 3 dozen of a size.

TUBED CAKE PANS. PLAIN.

Quarts,	3	4	5	6	8
Size,	$9\frac{1}{4} \times 2\frac{3}{8}$	$10\frac{7}{8} \times 2\frac{3}{8}$	$11\frac{5}{8} \times 2\frac{3}{4}$	$12\frac{3}{8} \times 3$	$13\frac{1}{4} \times 3\frac{1}{4}$
Per dozen,	\$ 90	1 15	1 30	1 50	1 80

Extra Heavy Dish Pans. Retinned.

Quarts,	10	14	17	21	30
Per dozen,	\$4 50	5 40	6 50	7 50	13 00

Lipped Saucepans. Retinned.

No.	010	012	014	016	018	020	022	024	026
Quarts,	$\frac{3}{4}$	1	$1\frac{1}{2}$	2	$2\frac{1}{2}$	3	4	5	6
Per dozen,	\$ 80	1 00	1 25	1 45	1 65	2 00	2 35	2 50	3 10

Colanders. Retinned.

FEET LOOSE.

No.	104	205	306	407
Inches,	$9\frac{1}{2}$	$10\frac{1}{2}$	$11\frac{1}{2}$	13
Per dozen,	\$1 55	1 75	2 00	2 50

Feet fast, 15 cents per dozen extra.

Deep Cake Pans. Retinned.

TUBED.

No.	43	44	45	46
Quarts,	3	4	5	6
Per dozen,	\$1 70	2 00	2 25	2 50

Octagon Cake Moulds. Tubed. Plain.

No.	21	22	23
Inches,	8	10	12
Per dozen,	\$1 00	1 25	1 50

Octagon Cake Moulds. Tubed. Retinned.

No.	73	74	75	76
Quarts,	3	4	5	6
Per dozen,	\$2 00	2 20	2 40	2 60

Turban Cake Moulds. Retinned.

No.	86	87	88	89
Quarts,	2	4	5	6
Per dozen,	\$1 80	2 10	2 40	2 60

Turk's Head Cake Moulds. Retinned.

No.	61	62	63	64
Quarts,	2	4	5	6
Per dozen,	\$2 25	2 75	3 50	4 00

MUFFIN PANS FRAMED.

No.	6	8	9	12
Cups on Frame,	6	8	9	12
Per dozen,	\$2 00	2 50	2 75	3 00

SCOLLOPED CAKE PANS.

	—Without Tubes.—		—With Tubes.—	
No.	1	2	1	2
Inches,	9¾	8	9¾	8
Per gross,	\$5 50	3 75	6 75	5 00
" dozen,	50	40	65	50

JELLY CAKE PANS.

Inches,	9	10
Per gross,	\$3 75	5 00
" dozen,	35	45

DEEP JELLY CAKE PANS.

Inches,	8	9	10
Per gross,	\$4 00	5 00	6 00
" dozen,	38	45	55

PIE PLATES.

Inches,	6	7	8	9	10
Per gross,	\$2 00	2 25	2 75	3 25	4 75
" dozen,	20	25	30	35	45

DEEP PIE PLATES.

Inches,	9	10
Per gross,	\$4 25	5 25
" dozen,	40	50

DINNER PLATES.

Inches,	6¾	6	7	8	9	10
Per gross,	\$2 25	2 00	2 25	2 75	3 40	4 75
" dozen,	25	20	25	30	35	45

SCOLLOPED OR GEM PLATES.

Inches,	7	8	9
Per gross,	\$2 25	2 75	3 40
" dozen,	25	30	35

LETTERED PLATES.

Inches,	5½	6
Per gross,	\$1 85	2 25
" dozen,	20	25

POT COVERS, HEMMED AND RINGED.

Inches,	7 $\frac{3}{4}$	8 $\frac{1}{4}$	8 $\frac{3}{4}$	9 $\frac{1}{4}$	9 $\frac{3}{4}$	10 $\frac{1}{4}$
Per gross,	\$4 25	4 50	5 00	5 50	5 75	6 25
" dozen,	40	40	45	50	50	55
Inches,	10 $\frac{1}{4}$	11 $\frac{1}{4}$	11 $\frac{3}{4}$		12 $\frac{1}{4}$	12 $\frac{3}{4}$
Per gross,	\$6 50	7 00	7 50		8 25	9 00
" dozen,	60	65	65		75	80

RIMMED BOILER COVERS.

No.	6	7	8	9
Inches,	18 $\frac{1}{2}$ x 9 $\frac{3}{8}$	19 $\frac{3}{4}$ x 10	21 $\frac{1}{2}$ x 11 $\frac{1}{2}$	23 $\frac{1}{2}$ x 12 $\frac{3}{4}$
Per dozen,	\$1 20	1 50	1 85	2 30

GRATER PLATES.

Sheets,	$\frac{1}{4}$		$\frac{1}{2}$	1
Per gross,	\$1 45		2 80	6 00
" dozen,	15		30	55

PIPE COLLARS.

Inches,	4	4 $\frac{1}{2}$	5	5 $\frac{1}{2}$	6
Plain. { Per gross,	\$2 00	2 25	2 50	2 80	3 00
{ " dozen,	20	22	25	27	30

SPICE SCOOPS. RETINNED.

No.	12	14
Inches,	2 $\frac{3}{4}$ x 5 $\frac{1}{4}$	3 $\frac{1}{4}$ x 6
Per dozen,	\$ 55	60

GROCERS SCOOPS. RETINNED.

Extra Quality.

Handles Riveted and Braced.

No.	2	3	4	5
Inches,	6 $\frac{3}{4}$ x 4 $\frac{3}{4}$	8 x 5 $\frac{1}{4}$	9 $\frac{1}{2}$ x 5 $\frac{3}{4}$	11 x 7
Per dozen,	\$1 50	1 88	2 25	3 00

COVERED SCOOPS. RETINNED.

Extra Quality.

Handles Riveted and Braced.

No.	20	30	40	50
Per dozen,	\$2 00	2 50	3 25	4 00

MILK SKIMMERS. PLAIN OR PIERCED.

5 $\frac{3}{4}$ x 6 Inches.	Per gross, \$2 50	Per dozen, \$ 25
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CUP DIPPERS. RETINNED.

Forged Handles.

No. 100	Per gross, \$7 00	Per dozen, \$ 65
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COCOA SHAPED DIPPERS. RETINNED.

Riveted Handles.

No. 51.

Per gross, \$13 00

Per dozen, \$1 25.

SOUP LADLES. RETINNED.

Enameled Handles.

No.	29	30
Per gross,	\$11 00	12 00
" dozen,	1 00	1 10

SOUP LADLES. RETINNED.

Forged Handles.

No.	39	40
Per gross,	\$5 75	6 25
" dozen,	50	55

DEEP LADLES SOLID. RETINNED.

Flat Handles.

No.	10	11	12
Inches,	4	4½	5
Per gross,	\$9 00	10 00	11 25
" dozen,	80	90	1 00

DEEP LADLES PIERCED. RETINNED.

Flat Handles.

No.	10	11	12
Inches,	4	4½	5
Per gross,	\$9 50	10 50	11 75
" dozen,	85	95	1 05

FLAT SKIMMERS. RETINNED.

Flat Handles.

No.	10	11	12
Inches,	4¾	4¾	5
Per gross,	\$7 25	8 25	9 00
" dozen,	65	75	80

CAKE TURNERS. RETINNED.

Flat Handles

No.	13	14
Inches,	3 x 3¾	3¼ x 4½
Per gross,	\$6 00	7 00
" dozen,	55	65

FLESH FORKS. RETINNED.

2 Prongs				3 Prongs	
Inches,	13	15		13	15
Per gross,	\$6 75	7 75		7 75	9 25
" dozen,	60	70		70	80

PATTY PANS.

Heart,	(3 inch)			\$ 90	Per gross.
Star,	"			90	"
Plain	Inches,	3	3½	4	4½
or					
Crinkled,	Per gross,	\$ 80	1 00	1 25	1 50
Deep	Inches,	3	3½		4
Scolloped,					
	Per gross	\$ 80	1 00		1 30

COFFEE POT COVERS. PLAIN.

Quarts,	1	2	3	4	5	6
Inches,	3⅞	3½	3¾	4¾	5	5¼
Per gross,	\$ 70	80	90	1 00	1 30	1 60

In ordering above please give size in inches.

COFFEE POT COVERS. RIMMED

Inches,	3	3⅞	3⅝	4¼	4¾
Per gross,	\$1 20	1 40	1 60	1 85	2 10

BUCKET COVERS.

Quarts,	½	1	2	3	4	6	8	10	12
Inches,	4½	5¼	6-16	6⅞	7⅞	8⅞	9¼	9½	10½
Per gross,	\$1 12	1 65	1 90	2 25	3 00	3 75	4 15	4 50	6 25

RIMMED BUCKET COVERS.

Quarts,	½	1	1½	2	3	4	6
Inches,	3⅞	4⅞	5⅞	6⅞	6¾	7¾	8¾
Per gross,	\$1 60	1 80	2 40	2 80	3 50	4 50	5 25

STEAMER BOTTOMS.

Inches,	8¾	9¼	9¾	10¼	10¾	11¼	11¾
Per gross,	\$4 60	5 00	5 50	6 00	6 40	6 75	7 20
" dozen,	40	45	50	55	60	63	65

ROUND TIN BOTTOMS.

For Tea Kettles and Coffee Boilers.

No.	6	7	8	9
Per gross,	\$5 00	5 75	7 00	8 00
" dozen,	50	55	65	75

TEA KETTLE BREASTS.

With Plain Covers.

Inches,	7½	8	8½	9	9½	10	11	12
Per gross,	\$4 50	5 00	5 25	5 75	6 00	6 75	9 50	11 00
" dozen,	40	45	48	50	55	60	95	1 00

CANOPIES.

Inches,	1	1½
Per gross,	\$ 25	35

Catalog Jan. 1, 1884

Tinners Trimmings.

67

TINNERS TRIMMINGS.

Kettle Ears. Retinned.

No.	1	2	3	4	5	6	7
Per gross pairs, net,	\$ 45	50	75	90	1 05	1 40	2 00

Eureka Can Ears.

No.	1	2	3
Per gross, net,	\$ 50	60	80

Iron Rivets. Tinned.

In papers of 1000.

Oz.		8			10			12	
Per M, net,		\$ 18			20			24	
Lbs.	1	1 $\frac{1}{4}$	1 $\frac{1}{2}$	1 $\frac{3}{4}$	2	2 $\frac{1}{2}$	3	4	5
Per M, net, \$	26	29	32	35	39	45	54	72	84

Iron Rivets. Black.

Packages of 1000.

Packages of 1000.											
Oz.			8			10				12	
Per M, net,		\$	15			17				18	
Lbs.	1		1 $\frac{1}{4}$	1 $\frac{1}{2}$	1 $\frac{3}{4}$	2	2 $\frac{1}{2}$	3	4	5	6
Per M, net,	\$	20	22	25	28	33	38	42	51	66	72

Tinned Burrs.

No.	6	7	8
Per lb. net,	\$ 30	30	30

Wire Rings with Clips.

COPPERED.

Inches,	$\frac{1}{2}$	$\frac{3}{4}$	$\frac{7}{8}$	1	1 $\frac{1}{4}$	1 $\frac{1}{2}$
Per gross net, \$	16	20	28	28	36	44

In packages of 1 and 5 gross.

Brass Wire Cloth.

Per Roll of 5 feet net,	-	-	-	-	-	-	\$1 00
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Wrought Dish Pan Handles.

Inches,	2	2 $\frac{1}{2}$	3
Per lb. net,	\$ 16		

Saucepan Handles.

Retinned.

No.	1	2	3	4
Inches,	5	6½	7½	8½
Per lb. net,	\$ 16			

Sprinkler Pot Heads.

No.	00	0	1	2	3
Inches,	1¾	2¼	3	3½	4½
Per dozen net,	\$ 65	90	1 00	1 25	1 50

Zinc Can Screws.

Inches,	½	¾	1	1¼	1½
Per gross net,	\$1 60	1 80	2 40	3 20	4 80

Bent Can Spouts.

No.	4	8
Length,	2¼	3½
Per gross net,	\$ 45	60

Can Caps and Chains. Brass.

Per gross net,	-	-	-	-	-	-	-	\$ 90
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Enameled Tea Pot Knobs.

With Rivets.

	Small.	Large.
Per gross net,	\$ 60	65

Wood Pail Handles.

Plain wood-box of 500 net,	-	-	-	-	-	\$1 00
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*Copper and Metallic Bottoms—Round and Oval,**Wire, Solder, Sheet Zinc, Black and Galvanized Sheet Iron,***AT MARKET PRICES.**

PLANISHED WARE.



PLANISHED TEA POTS.

With Spun Copper Bottoms
and Fancy Spout.

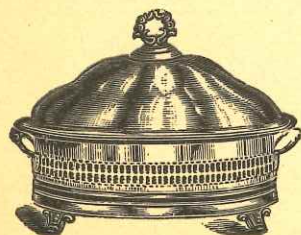
No.	13	14	15	16	17	18
Pints,	3	4	5	6	7	8
Per doz.	\$7 20	8 20	9 00	9 90	10 80	12 60



COMBINATION TEA AND COFFEE POTS.

Britannia Trimmings. Copper Bottoms.

No.	43	44	45	46	47
Pints,	3	4	5	6	7
Per . oz.	\$14 00	15 25	17 50	20 00	22 50



COMPLETE OVAL CHAFING DISHES.

Imperial Covers and Water Pan Complete.

Inches,	12	14	16	18	20
Each,	\$6 50	8 00	10 50	12 50	15 00

Low Covers and Water Pans.

Inches,	10	12	14	16	18
Each,	\$4 50	6 00	7 50	9 50	12 00



PLANISHED COFFEE BIGGIN.

ROUND.

With Tin Bottom.

No.	51	52	53
Pints,	1	2	3
Per dozen,	\$8 75	9 60	10 20
54	55	56	57
4	5	6	7
\$12 00	15 00	16 80	19 20

With Copper Bottom.

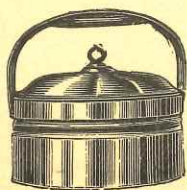
No.	051	052	053
Pints,	1	2	3
Per dozen,	\$9 95	10 80	12 00
054	055	056	057
4	5	6	7
\$13 20	16 80	19 20	20 40

HALF
PLANISHED TEA POTS.

I. X. TIN.

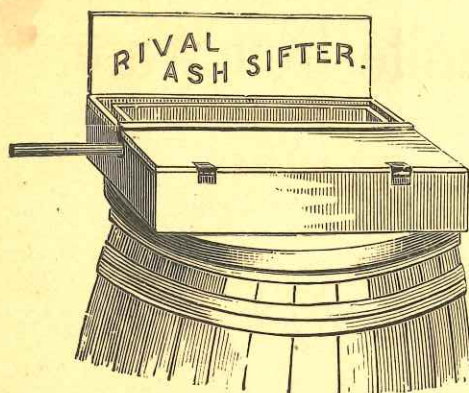
With Fancy Spouts.

No.	113	114	115	116	117	118
Pints,	3	4	5	6	7	8
Per doz.	\$5 00	5 50	6 00	6 75	7 50	8 50



OVAL BUTTER KETTLES.

No.	1	2	3
Each,	\$1 25	1 50	1 75

**RIVAL ASH SIFTERS.**

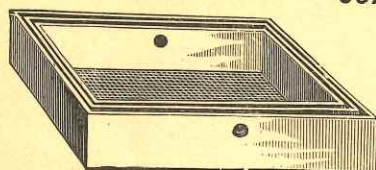
NO DUST OR DIRT.

BEST AND CHEAPEST IN USE.

MADE OF HARD WOOD.

Per dozen,

\$12 00

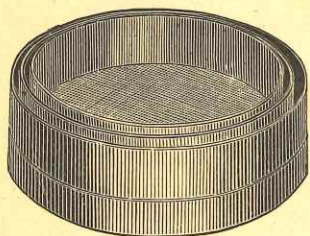
COAL SIEVES.

Square 3 in nest, plain,	per dozen,	\$2 00
" 3 " galvanized,	"	2 25
Handles,	"	60

ROUND COAL SIEVES.

2 in nest, plain,
2 " galvanized,

per dozen, \$3 25
" 3 75

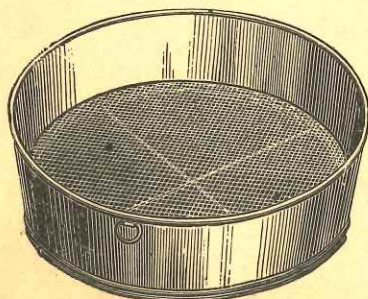
**WOOD FRAME FLOUR SIEVES.**

No. 18 Plain, 3 in nest,

Per dozen, \$1 75

" 18 Plated, 3 "

" 2 25

**METALLIC FLOUR SIEVES.****TIN FRAME.**

Size Mesh,	14	16	18	20
Iron Wire,	\$4 00	4 00	4 25	4 50
Plated "	4 75	5 00	5 25	5 50

Agate or Granite Iron Ware.

REVISED LIST.

TEA KETTLES



		Double Coated.		Flat Bottom		
No.	40	50	60	70	80	90
Quarts,	.2	3	4	5	7	8
Per doz.	\$15 00	16 80	19 20	22 80	27 60	33 60

		Double Coated.		Pit Bottom.		
No.	6	7	8			9
Quarts	4	5	7			8
Per dozen,	\$19 20	22 80	27 60			33 60

LIPPED SAUCE PANS.



No.	9	10	12	14	16	18	20	22	24	26	28
Quarts, ½	¾	1	1½	2	2½	3	4	5	6	7½	
Doz.	\$2 40	3 00	3 60	4 20	4 80	6 00	7 20	8 40	9 60	10 80	12 60

Patent Covered "Windsor" Sauce Pans.



	Retinned Covers.									
No.	12	14	16	18	20	22	24	26	28	
Quarts, 1	1½	2	2½	3½	4½	5½	6½	8		
Doz.	\$5 40	6 60	7 80	9 00	10 20	11 40	12 60	14 40	16 20	

Seamless Covered Convex Sauce Pans.



	Retinned Covers.				
No.	2	3	4	6	8
Quarts,	2	3	4	6	8
Per doz	\$10 20	13 20	15 60	19 20	24 00

LIPPED PRESERVING KETTLES.



No.	14	16	18	20	22	24	26	28	30	32	40	50
Qts.	1½	2	2½	3	4	5	6	7½	10	12	18	30
Doz.	\$4 20	4 80	6 00	7 20	8 40	9 60	10 80	12 60	15 00	18 00	27 00	45 00

IMPROVED TEA POTS.



No.	10	20	30	40	50
Quarts.	1½	2	3	4	5
Per doz.	\$10 80	12 00	13 80	15 60	18 00

**IMPROVED LIPPED COFFEE POTS.**

No.	15	25	35	45	55
Quarts,	1½	2	3	4	5
Per dozen,	\$10 80	12 00	13 80	15 60	18 00

**WASH BASINS.**

No.	24	26	28	30	32	34	36
Doz.	\$4 20	4 80	5 40	6 60	7 80	9 00	10 20

**CULLENDERS.**

No.	104	205	306	407
Inches,	9½ x 3	10½ x 3½	11 x 4	13½ x 4½
Per dozen,	\$7 20	8 40	9 60	12 00

DEEP PUDDING PANS.

Quarts,	½	1	1½	2	3
Inches,	6¼ x 2¼	7 x 2¾	8 x 2¾	8¾ x 2¾	9¼ x 3¾
Per dozen,	\$3 00	3 60	4 20	4 80	5 40
4	5	6	8	10	
10 x 3	10½ x 3½	11¾ x 3¾	13¼ x 4	13¾ x 4¼	
6 00	6 60	7 80	9 00	10 80	

**PIE PLATES.**

Inches,	7	8	9	10
Per dozen,	\$1 92	2 16	2 40	3 00

COCOA SHAPED DIPPERS.

Wood Handle.



No.	55
Pints,	1
Per dozen,	6 00

DISH PANS.

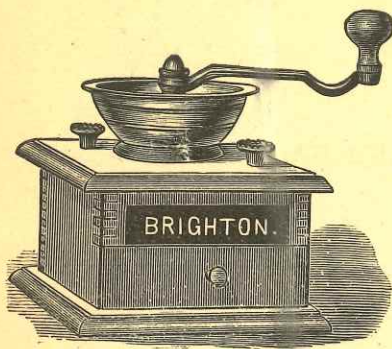
Quarts,	8	10	14	17	21	30
Per dozen,	\$13 20	15 00	18 00	21 00	24 00	36 00

SEAMLESS WATER BUCKETS.

No.	106	108	110	112	114	116
Quarts,	6	8	10	12	14	16
Per dozen,	\$12 00	15 00	18 00	21 00	24 00	27 00

Full Catalogue of Granite or Agate Ware furnished on application.

Housefurnishing Goods.



BOX COFFEE MILLS.

Iron Hopper.

No.	1	3	5	8
Size of Box,	6x4	7x4 $\frac{3}{4}$	7x4 $\frac{3}{4}$	6 $\frac{1}{2}$ x4 inches.
Per dozen,	\$5 00	9 00	11 00	8 50

Britannia Hopper.

No.	2	4	6	7
Size of Box,	6 $\frac{1}{2}$ x4	7x4 $\frac{3}{4}$	7x4 $\frac{3}{4}$	6 $\frac{1}{2}$ x4 inches.
Per dozen,	\$9 00	12 00	14 00	11 00

Packed $\frac{1}{2}$ dozen in a case.

COVERED HOPPER COFFEE MILL.

FRENCH PATTERN.

Bronzed Hopper.

Wood Top.

No.	500	501	502
Size of Box,	5 x 6	5 $\frac{1}{4}$ x 6 $\frac{1}{2}$	5 $\frac{1}{2}$ x 7 inches.
Per dozen,	\$11 50	13 00	14 00

Bronzed Hopper.

Metal Top.

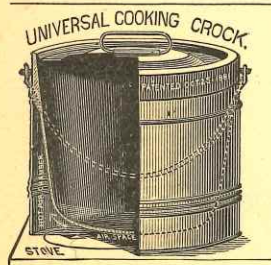
No.	700	701	702
Size of Box,	5 x 6	5 $\frac{1}{4}$ x 6 $\frac{1}{2}$	5 $\frac{1}{2}$ x 7 inches.
Per dozen,	\$11 50	13 00	14 00

Packed $\frac{1}{2}$ dozen in a case.

SIDE COFFEE MILLS.

No.	100	200	300	400
Size,	5 $\frac{3}{4}$ x 8	6 $\frac{1}{4}$ x 8 $\frac{3}{4}$	7 x 10	9 x 12 inches.
Per dozen,	\$5 50	6 00	7 00	9 00

Packed $\frac{1}{2}$ dozen in a case.



UNIVERSAL COOKING CROCK.

An earthenware Crock enclosed in a Case or Shield.

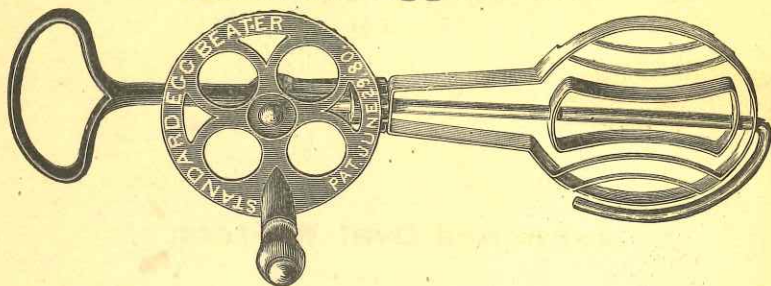
The sweetest, cleanest, safest and best cooking utensil in the world.

Quarts,	2	3	4	6	8
Per dozen,	\$7 20	9 00	12 00	15 00	18 00

TINNED IRON BASTING SPOONS.

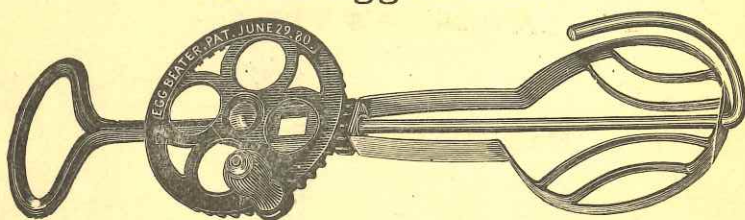


Inches,	10	12	14	16	18	20
Per doz.	\$ 90	1 10	1 25	1 50	1 80	2 25

Standard Egg Beater.

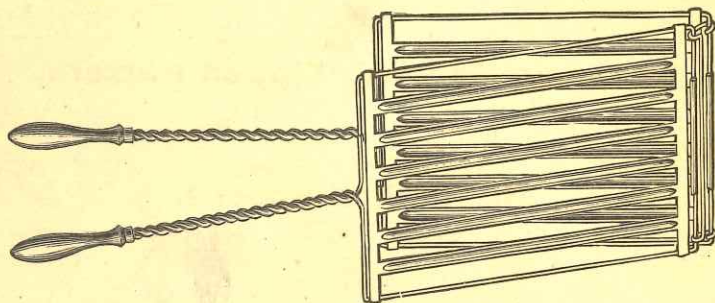
Has Eight Cutting Edges.

Price, per dozen, \$1 50

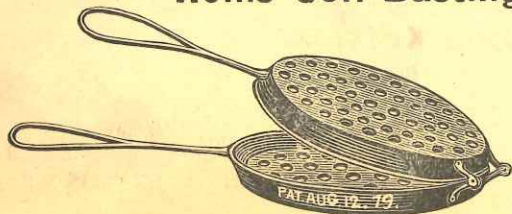
Acme Egg Beater.

Has Six Cutting Edges.

Price, per dozen, \$1 25

Standard Self-Basting Broiler.

No.	1	2	3
Size,	9 x 6	9 x 8	9 x 10
Per dozen,	\$4 00	5 00	6 00

Henis' Self-Basting Broiler.

Basts while Broiling—Uses the
Gravy. Makes No Smoke.

No.	R'nd. 8	R'nd. 9	Obl. 11
For stoves No.	6, 7 or 8	8 or 9	9 or 10
Per dozen,	\$6 00	7 00	9 00

Tea Trays.

No. 1201.

Gold Band.



Inches,	12	14	16	18	20	22	24	26	28
Doz.	\$3 00	3 50	4 50	5 50	6 75	8 00	10 00	12 50	15 00

No. 395.

Flowered Border.

Inches.	12	14	16	18	20	22	24	26	28
Doz.	\$3 00	3 50	4 50	5 50	6 75	8 00	10 00	12 50	15 00

Japanned Oval Waiters.

ASSORTED COLORS.

Inches,	10½	12	14	16
Per dozen,	\$ 90	1 80	2 10	2 70

Children's Trays.

Patent Self-fastening.

Fancy, per dozen,	\$12 00	Extra Fancy, per dozen,	15 00
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Beauty Childs Trays.

Not Self-fastening.

Size 12 x 16 inches, assorted colors,	per dozen,	\$8 50
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Britannia Dippers. Cocoa Shaped.

Best Quality. Enameled Handles.

Medium, per dozen,	\$3 25	Large, per dozen,	\$3 75
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Britannia Spoons. Tipped Pattern.

No.	12	121
Tea, per gross,	\$5 50	Table, per gross, \$11 00

Tinned Iron Spoons.

Tea Spoons, per gross,	\$2 50	Table Spoons, per gross,	\$5 00
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**Zinc Machine Oilers.**

No.	0	1	2	3	4	5	6
Per dozen,	\$1 00	1 25	1 50	1 75	2 25	3 00	4 00

Brass Kettles.

Best Quality.

Inches,	8	9	10	11	12	13	14	15	16	17	18	19
Lbs.	1½	2½	3	3½	4	5	5¾	6½	7½	9	10½	12½
Gallons,	1	1¾	2	2½	3	4	4¾	5	6	8	10	12

Price per pound.



THE "DAISY" OR "QUEEN" GLASS CAN.

Glass body encased in a heavy Tin Jacket, deeply ribbed, thoroughly protecting the Glass from any danger of breaking.

Neat and handsome, and absolutely impervious to kerosene oil or any other liquid.

The Best Family Kerosene Oil Can Made.

$\frac{1}{2}$ Gallon,	per dozen, \$4 50
1 " "	" 6 50



GALVANIZED CHAMBER PAILS.

No.	2	3	4
Per dozen,	\$11 00	12 00	13 00



GALVANIZED WATER PAILS.

Quarts,	7	10	14
Per dozen,	\$8 50	10 00	11 50
WITH COVERS.			
Quarts,	10		14
Per dozen,	13 50		15 50

GALVANIZED IRON RINSING PANS.

Quarts,	7	8	10	14	17	21
Per dozen,	\$7 00	7 50	8 00	9 50	11 00	12 50

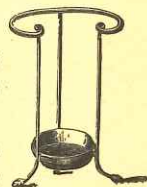
JAPANNED UMBRELLA STANDS.



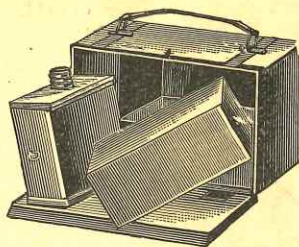
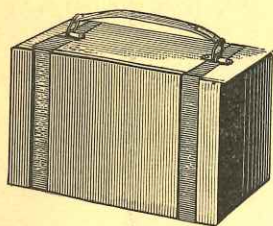
No. 02	Height 30 in.	Diameter 12 in.	each \$ 85
" 2	" 30 "	" 16 "	" 1 65

OVAL.

No. 3	Height 25 in.	Width 15 in.	each \$1 40
" 5	" 25 "	" 19 "	" 2 10



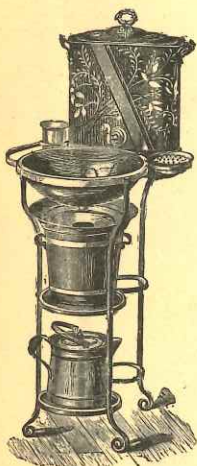
FAVORITE LUNCH BOX.



Japanned Tin with Leather Strap Handle.

Per dozen,

\$8 00



JAPANNED WASH STANDS.

ASSORTED COLORS.

Handsomely Decorated.

No. 20, each,

\$8 50

KITCHEN AND SIDEBOARD SAFES.

OAK OR WALNUT.

Price, each,

\$3 75

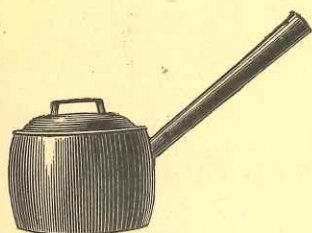
IRON WARE.



Round Boilers. With Covers.

Tinned or Enameled.

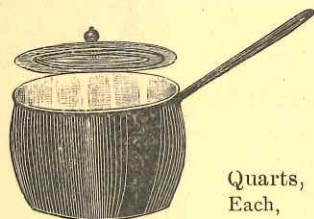
Quarts,	1	1½	2	2½	3	4	5	6	7	8	10
Each,	\$ 48	56	63	68	73	84	96	1 11	1 21	1 31	1 56



Saucepans. With Covers.

Tinned or Enameled.

Quarts,	½	¾	1	1½	2	2½	3	4
Each,	\$ 39	44	48	56	63	68	73	84
Quarts,		5		6		7		8
Each,		\$ 96		1 11		1 21		1 31



WROUGHT IRON

Seamless "Keystone" Saucepans.

With Covers.

(Japanned Outside, Tinned Inside.)

Quarts,	2	3	4	6
Each,	\$1 00	1 10	1 20	1 60



WROUGHT IRON

Seamless "Keystone" Boilers.

With Covers.

(Japanned Outside, Tinned Inside.)

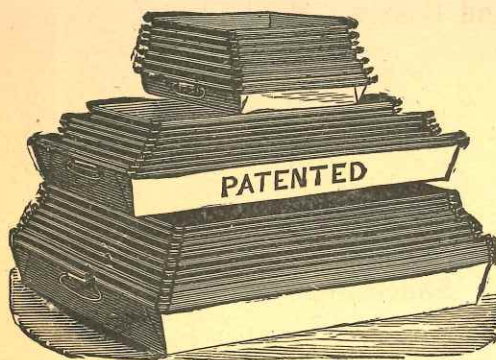
Quarts,	2	3	4	6
Each,	\$1 00	1 10	1 20	1 60

Enameled Maslin Kettles.

Quarts,	3	4	5	6	7	8	10	12	14	16	20	24
Each,	\$ 60	75	90	1 10	1 20	1 30	1 40	1 50	1 75	2 00	2 50	3 00

DRIPPING PANS.

Sizes and Approximate Weight per Dozen.



Size.	Lbs. per doz.	Size.	Lbs. Per doz.
6 x 9,	8	10 x 15,	19
6½ x 13,	13	10 x 16,	19½
7 x 8,	8	10 x 19,	23
7½ x 9,	10	11 x 15,	19½
7 x 10,	10½	11 x 16,	21
7 x 14,	14	12 x 12,	17½
8 x 10,	10	12 x 17,	24
8 x 12,	13½	12 x 20,	26
8 x 17,	18	13 x 13,	20
8½ x 15,	16	14 x 14,	22
9 x 12,	15	14 x 15,	23
9½ x 16½,	18	16 x 17,	28
10 x 14,	17½	18 x 19,	34½

Price per lb.

OVAL HAMMERED IRON PANS.



9 x 7½ x 2½	10 x 8¾ x 2¼	11 x 9½ x 2½
12 x 10¾ x 2¾	13 x 11½ x 3¼	14 x 12¼ x 3¼
15 x 13 x 3¼	16 x 13¾ x 3½	17 x 14¾ x 3½
18 x 15¾ x 3¾	20 x 17½ x 4¼	

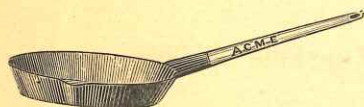
Price per pound.

DEEP POLISHED FRY PANS.



No.	1	2	3	4	5	6
Inches,	8½	9	9½	10	11¼	12
Doz.	\$3 75	4 25	4 75	5 25	6 00	7 00

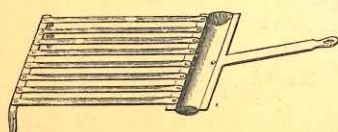
"ACME" FRY PANS.



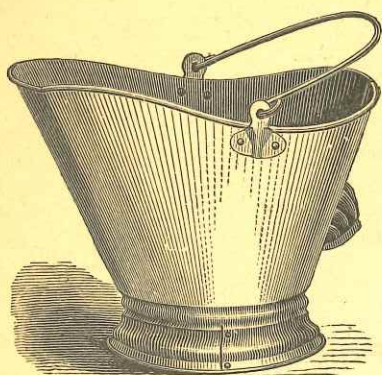
Made of One Piece. Covered Handles.

No.	1	2	3	4	5	6
Inches,	8½	9	9½	10	11	12
Doz.	\$3 75	4 25	4 75	5 25	6 00	7 00

RETINNED GRIDIRONS.



No.	6	7	8	9
Size,	6½ x 10½	7½ x 10½	8½ x 12	10 x 12
Per doz.	\$3 60	3 90	4 50	5 25
No.	10	11	12	
Size,	11 x 13	12 x 13	13 x 13½	
Per doz.	\$6 00	6 38	6 75	

**COAL HODS.**

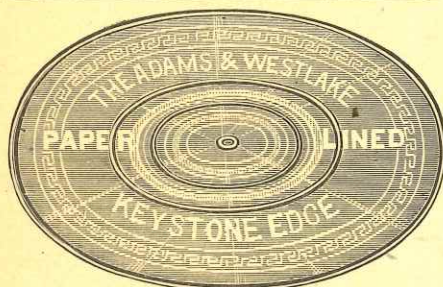
Japanned and Galvanized.

Inches,	14	15	16	17	18
Japanned, per doz.					
Galvanized, "					

MORNING GLORY**COAL HODS.**

No.	15	16	17	18
Japanned, per doz.				
Galvanized, "				

Price List furnished on application.

**STOVE BOARDS.**

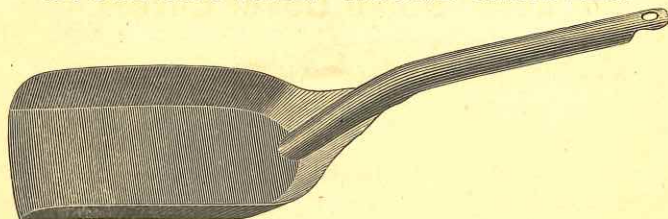
PAPER LINED,

POLISHED ZINC,

CRYSTALIZED AND JAPANNED,

ROUND, SQUARE AND OBLONG.

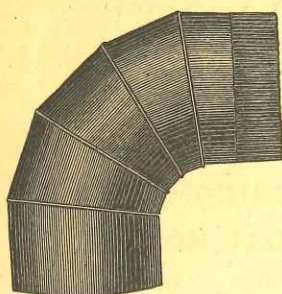
Price List furnished on application.

STOVE SHOVELS. ROUND HANDLES.

No.	2	55	57 (long handle.)
Inches,	15	16	23
Per gross,	\$11 00	15 00	25 00

STOVE SHOVELS.

Climax No. 70.	Size of blade, $4\frac{3}{4} \times 7$ in.	Entire length, 15 in.	Per gross,	\$10 50
Vulcan " 80.	" " $4\frac{3}{4} \times 7$ "	" " 15 "	"	10 00



Patent Curved Elbows.

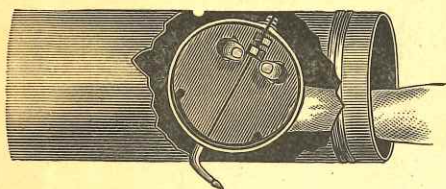
Packed in Crates One Dozen each Size.

Inches,	4	4½	5	5½	6
Per dozen,	\$2 20	2 40	2 60	2 80	3 00

Stove Pipe.

Made of Smooth Iron. Ends Crimped and Swedged.

Inches,	4	4½	5	5½	6
Per Joint,	\$ 25	28	32	37	42



Improved Crown Damper.

A perfect one piece Damper.

Inches,	4	4½	5	5½	6
Per dozen,	1 00	1 13	1 25	1 38	1 50

Packed One Dozen in a Box.

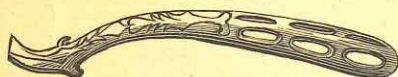
"Zero" Stove Cover Lifters.



Round Perforated Handle. Always keeps cool.

Japanned, per gross, \$10 00

per dozen, \$ 90

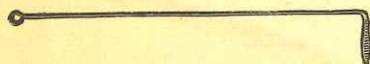


Bronzed Cover Lifters.

Per gross, \$5 50

Per dozen, \$ 50

Pokers.



Inches,	16	21	24
Per dozen,	\$1 00	1 60	2 00

Wood Handle Pokers.

22 Inch,

per dozen, \$1 25



30 inch, Plain, per dozen, \$1 50

Stove Scrapers.

Galvanized, per dozen, \$2 00

S

ALPINE REFRIGERATORS.

Inches,
Each,

<i>No.</i>	<i>LENGTH.</i>	<i>WIDTH.</i>	<i>HEIGHT.</i>	<i>PRICE.</i>
21	24 inches.	17 inches.	41 inches.	\$10.50
22	26 "	18 "	42 "	12.00
23	29 "	19 "	43 "	14.50
24	33 "	20 "	45 "	17.00
25	36 "	21 "	47 "	19.50
26	36 "	21 "	47 "	22.00
27	41 "	21 "	47 "	25.00
28	46 "	21 "	47 "	30.00
29	51 "	25 "	60 "	50.00
30	56 "	26 "	66 "	60.00
31	58 "	27 "	72 "	70.00

Inches,
Each,Inches,
Each,Inches,
Each,Inches,
Each,Inches,
Each,Inches,
Each,Inches,
Each,Sizes,
Per pound,

Per gross

Plain Polished,

Per dozen, net,

Alpine Refrigerators,

WITH PORCELAIN LINED COOLERS.

<i>No.</i>	<i>LENGTH.</i>	<i>WIDTH.</i>	<i>HEIGHT.</i>	<i>PRICE.</i>
21	24 inches.	17 inches.	41 inches.	\$13.00
22	26 "	18 "	42 "	14.50
23	29 "	19 "	43 "	17.00
24	33 "	20 "	45 "	20.50
25	36 "	21 "	47 "	23.00
26	36 "	21 "	47 "	25.50
27	41 "	21 "	47 "	28.50
28	46 "	21 "	47 "	33.50

Per dozen, net, FOR CLOVE DEALERS USE.

In 5 pound Tin Pails,

Per pound, net, 20 cents.

ZINC LINED CHEST REFRIGERATORS.

No.	LENGTH.	WIDTH.	HEIGHT.	PRICE.
21	24 inches.	18 inches.	23 inches.	\$ 4.50
22	25 "	18 "	25 "	5.50
23	28 "	20 "	26¼ "	6.75
24	32 "	21 "	27 "	8.50
25	35 "	22½ "	28 "	10.50
26	38 "	23½ "	29 "	12.50
27	41 "	24½ "	30 "	14.50
28	44½ "	26 "	31 "	16.00
29	50 "	28 "	32 "	18.00

GALVANIZED IRON LINED Chest Refrigerators.

No.	LENGTH.	WIDTH.	HEIGHT.	PRICE.
1	24 inches.	18 inches.	23 inches.	\$ 5.25
2	25 "	18 "	25 "	6.50
3	28 "	20 "	26¼ "	7.75
4	32 "	21 "	27 "	9.75
5	35 "	22½ "	28 "	12.00
6	38 "	23½ "	29 "	15.00
7	41 "	24½ "	30 "	17.00
8	44½ "	26 "	31 "	19.00
9	50 "	28 "	32 "	22.00

SOLID WALNUT Sideboard Refrigerator

No.	LENGTH.	WIDTH.	HEIGHT WITH BACK.
2	26 inches.	18 inches.	55 inches.
3	29 "	19 "	57 "
4	35½ "	19½ "	68½ "
5	38 "	21 "	70 "

Porcelain Lined Water Cooler

				SOLID WALNUT.
No. 2—2 gallons,	-	-	-	each, \$5.00
" 3—3 "	-	-	-	" 6.00
" 4—4 "	-	-	-	" 8.00
" 6—6 "	-	-	-	" 10.00
" 8—8 "	-	-	-	" 12.00

WATER COOLER STAND

		14 inch.	16 inch.
Walnut, each,	-	\$2.75	\$3.00
Imitation, "	-	2.25	2.50

DISCOUNTS.

Climax Refrigerators,	-	-	-	-	-
Alpine Refrigerators,	-	-	-	-	-
Chest Refrigerators,	-	-	-	-	-
Walnut Sideboard Refrigerators,	-	-	-	-	-
Porcelain Lined Coolers,	-	-	-	-	-
Cooler Stands,	-	-	-	-	-

tors.

PRICE.

\$19.00

22.50

33.00

37.00

olers

IMITATION
WALNUT

\$4.00

5.00

7.00

9.00

11.00

ND.

18 inch.

\$3.25

2.75

Net.

30 per cent.

30

“

30

“

25

“

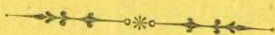
25

“

DISCOUNT SHEET

—**FOR**—

CATALOGUE OF 1884.



J. ARMIGER & SON,

10 S. CHARLES STREET,

BALTIMORE, MD.

DISCOUNT SHEET

FOR CATALOGUE OF 1884.

PAGE.

9 to 25—Refrigerators. See Special List.

	Per Cent.
26—Porcelain Lined Water Coolers.....	25
26—Water Cooler Stands.....	25
27 to 28—Water Coolers.....	45
29—Fly Traps and Wire Dish Covers	50
30 to 32—Coal Oil Stoves and Whitney Steam Cooker.....	33½
33—Novelty and Excelsior Wringers.....	40
34—American Ice Cream Freezer.....	45
35—Gem Ice Cream Freezer.....	50
36 to 37—Shaw's Orderless Cone Gas Stoves.....	30
38—Ice Picks and Lemon Squeezers.....	40
39 to 40—Fluting Machines and Mrs. Potts' Irons.....	35
40—Combination Fruit Press.....	15
41 to 43—Japanned Toilet Ware.....	40
44 to 49—Japanned Tin Ware.....	30
50—Universal Oil Can.....	30
51 to 58—Plain Tin Ware.....	25
59—Burnished Tea Pots.....	33½
60 to 66—Stamped Tin Ware.....	10
67 to 68—Tinnerns Trimmings.....	net.
69 to 70—Planished Ware.....	35
71 to 72—Wire Goods.....	40
72—Rival Ash Sifters.....	40
72—Coal Sieves.....	40
72—Wood Frame Flour Sieves.....	40
72—Metallic Flour Sieves.....	50
73 to 74—Agate or Granite Iron Ware.....	25
75—Coffee Mills.....	35
75—Universal Cooking Crock.....	30
75—Basting Spoons.....	50
76—Egg Beaters.....	10
76—Standard Self-Basting Broilers.....	20
76—Henis' Self-Basting Broilers.....	25
77—Tea Trays and Waiters.....	
77—Children's Trays.....	
77—Britannia Dippers.....	

77—Britannia Spoons.....	20
77—Tinned Iron Spoons.....	50
77—Machine Oilers.....	50
77—Brass Kettles, per pound net.....	30 cts.
78—Glass Oil Cans.....	25
78—Galvanized Chamber and Water Pails.....	45
78—Galvanized Rinsing Pans.....	40
78—Japanned Umbrella Stands.....	20
79—Favorite Lunch Box.....	20
79—Japanned Wash Stands.....	20
79—Safes.....	33½
80—Enamelled Boilers and Saucepans.....	30
80—Keystone Saucepans and Boilers.....	45
80—Enamelled Maslin Kettles.....	50
81—Dripping Pans, per pound net.....	8½ cts.
81—Hammered Iron Pans, per pound net.....	20 cts.
81—Deep Polished Fry Pans.....	60
81—Acme Fry Pans.....	50
81—Retinned Gridirons.....	40
82—Coal Hods and Stove Boards. See Special List..	
82—Shovels.....	45
83—Patent Curved Elbows.....	50
83—Stove Pipe.....	60
83—Improved Crown Dampers.....	30
83—Zero and Bronzed Cover Lifters.....	50
83—Pokers and Scrapers.....	50
84—Stove Hollow Ware.....	50
84—Polished Sad Irons, per pound net.....	3½ cts.
84—Sad Iron Stands.....	25
84—Mrs Potts' Irons.....	35
84—Crown Paste Stove Polish.....	net.

**Terms net Cash 60 Days. If paid in 10 Days from date of Invoice
2 per cent discount.**

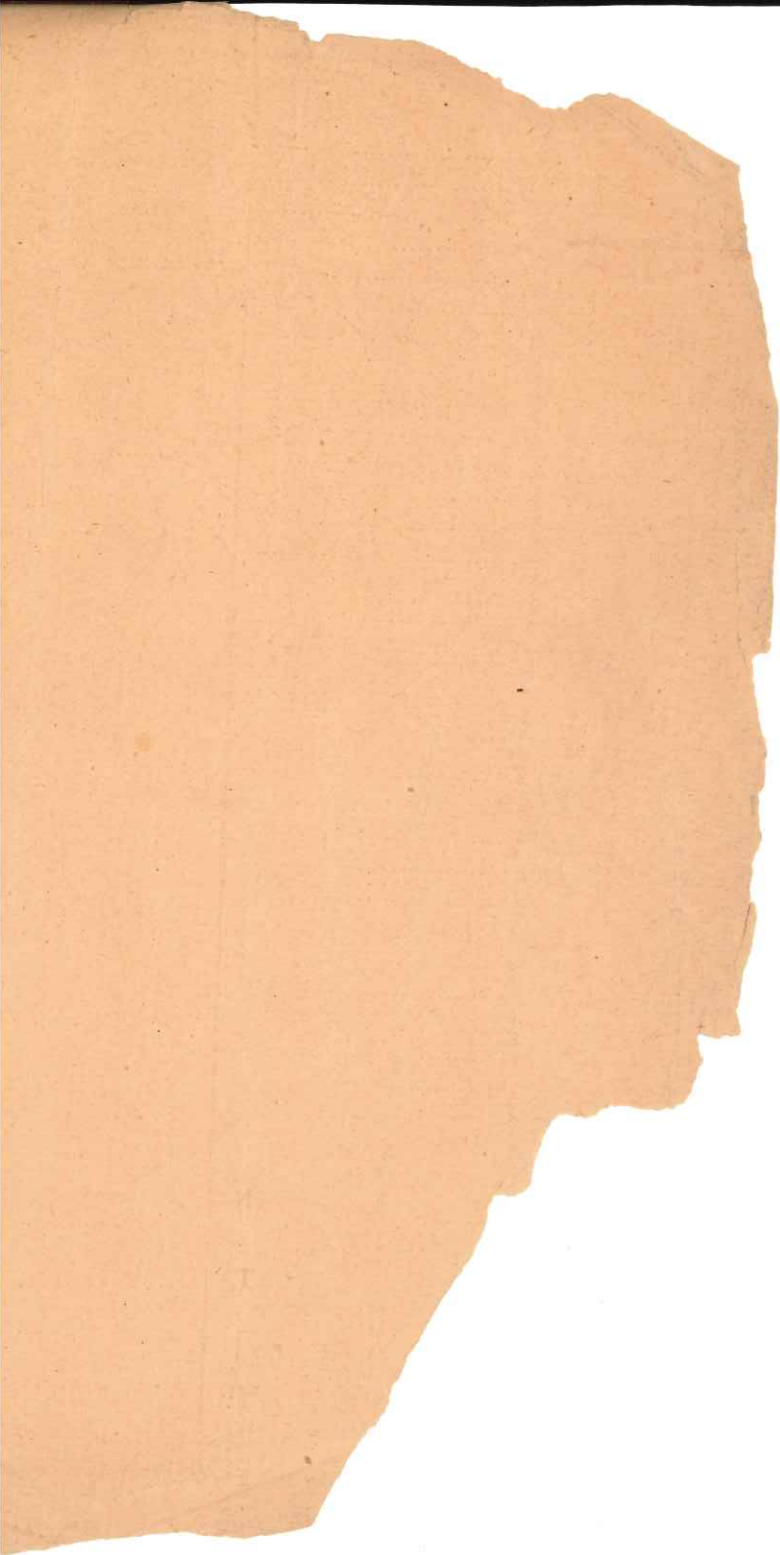
PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

R. ARMIGER & SON.

Baltimore, April 1st, 1884.

77—Cm.

77—Britannia Dipper



1884.

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